Detroit Jewel Gas Ranges

Detroit Stove Works

Detroit

Chicago

Detroit Jewel Gas Ranges

CATALOGUE NUMBER SEVENTY-FOUR

1903

Fortieth Year

"Largest Stove Plant in the World"

GAS DEPARTMENT

DETROIT STOVE WORKS

Detroit Chicago

"Standard of Gas Stove Quality"

TDCAT 1903 #
PAPV03B535

"Where Detroit Jewels are Made — the Largest Stove Plant in the World"

DETROIT STOVE WORKS

W. T. BARBOUR, President.
W. G. HENRY, Vice-President.
G. B. GUNDERSON, Secretary and Treasurer.
LAFAYETTE CROWLEY, Superintendent.

General Offices, Salesrooms and Works,
1320 to 1360 Jefferson Avenue,
DETROIT, MICH.

TO THE TRADE:

In order to obviate unnecessary delays all communications from States west of the Mississippi River, concerning Detroit Jewel Gas Ranges, should be addressed to our Western Offices at Chicago, in connection with which we have the *largest and best equipped salesroom and warehouse for the distribution of stoves and ranges.*

DETROIT STOVE WORKS

DETROIT STOVE WORKS

Western Office, Salesrooms, and Warehouse,

2921 to 2933 South La Salle Street

CHICAGO

After All=Satisfaction

IS THE REAL KEYNOTE OF SUCCESS

Take, for example, our Gas Department. Gas Companies and dealers who, after mature deliberation, have best served their customers' interest by handling Detroit Jewel Gas Ranges, have gradually increased their orders. That means they have also increased their fuel and gas range business.

Their customers were satisfied, and spread the fame of Detroit Jewel durability and fuel economy, else would the increased orders have been impossible.

Our interest extends beyond the first order of the dealer and sale to the consumer. We have our eye on the second order, and the third, and hundredth. We want to increase our list of good customers, such as we now have, people whose accounts run high and who have made great successes by identifying themselves with our line, which is well advertised, and has given universal satisfaction. We want every range to sell another. The consumer's praise does that. That means increased fuel consumption.

We are proud of Detroit Jewels, otherwise we would not place on each range our full name and the well known "Jewel" Trade Mark—"the mark of Quality and Economy."

We have a good reputation to sustain, and we expect to maintain it at any cost. You can share our prosperity, and we ask you to do so.

We operate the Largest Stove Plant in the World, and our facilities and employed talent eclipse those of any other stove manufacturer.

With ample capital at command, we buy raw material in large quantities at the most favorable time, thereby enabling us to sell at lowest possible prices consistent with cost of manufacture.

We originate, we are not copyists. We operate our own large pattern shops and designing department, and never allow patterns to get out of date. We keep up to the times and strive to be just a little ahead of our competitors. Our most complete line shows it.

You Could Profitably Handle Detroit Jewel Gas Ranges **Because**

They are made in the largest and best equipped stove plant in the world.

They are backed by thirty-nine years' experience in stove building.

They are the only advertised line of Gas Ranges and are the most universally known of all. People know and trust Detroit Jewels.

They are, consequently, easy to sell and easy to keep sold. Your customers run no risk.

They always give satisfaction, because they are made only in one uniform high grade, from the best materials obtainable for the purpose.

Detroit Jewel arguments are many and convincing:

They are made from blue planished steel, which is attractive, durable, and easily kept clean.

They have double, protected oven walls, to keep the heat in where it belongs, and to protect the planished steel sides.

They have one piece, star-shaped, removable, non-leaking burners, easily cleaned. No other burner in any way equals that on the Detroit Jewels.

They have extra long barrel valves, positive in action, non-leaking, non-wearing.

They have removable gas tips, easily changed for adjustment to different pressures.

They have quarter-turn, heat-resisting, gumwood handled lever valves, readily understood and manipulated without instructions. Operator can tell at a glance when gas is turned off.

They have strong, clean, light wire oven racks, which do not absorb a lot of heat which should be doing other work.

They have pressed steel, double oven rack slides; pans will not tip when pulled out for basting.

They have parts which are all interchangeable.

They have ample square evens, in which four cakes or pies may be baked at one time.

They have low top grates, for economy of fuel, made so that they may expand and contract without cracking; also closed cast tops for Natural Gas.

They have double or single ovens, broiling chambers, and all sorts of conveniences.

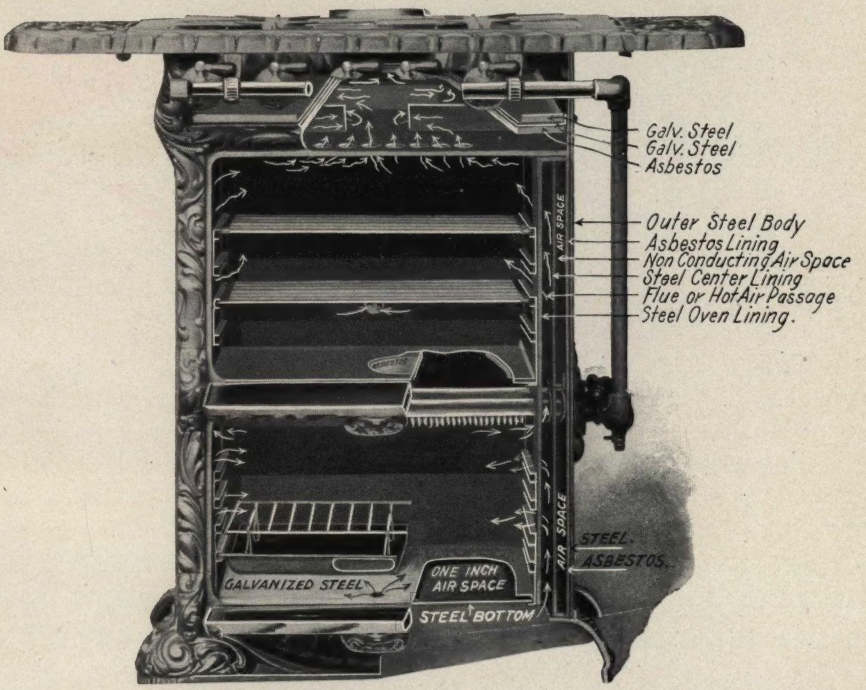
They are made in many sizes, styles, and prices, and the prices are right.

AND BETTER THAN ALL,

They bear the Detroit Jewel trade mark, which has more weight with the buying public than all other arguments. Be sure the word "Detroit" precedes the name "Jewel;" if it does the range is genuine.

DETROIT STOVE WORKS

Detroit Jewel Gas Ranges



SECTIONAL VIEW OF A DETROIT JEWEL

SOME DISTINCTIVE FEATURES OF THE LINE

Body is made of highest grade blue planished steel; no japan to burn off. Easy to keep bright and clean.

Body is lined with asbestos, with air space to protect both the steel sides and lining.

Oven Top is of extra heavy galvanized steel, asbestos lined.

Drip Pan under the top Burners is of pressed galvanized steel, to prevent spilling contents. Removable for cleaning.

Our elegantly modeled Castings are made in our own foundries, from best of ores, are smooth, carefully fitted, and will not crack.

The Nickeling on Detroit Jewels is extra heavy double plate, highly polished and very durable.

Top Plate is extra large, with two ornamental Shelves at sides.

Drop or Swing Doors. Drop Doors are carefully poised, so that they may be opened or closed without jarring the range.

Oven Door Balancing Spring is very simple, ventilated, covered and always clean.

Drop Doors open flush with the oven bottom and have a face of perfectly smooth steel, without projections.

Oven, Water Heater, and Broiler Burners are very powerful, and are provided with a Lighter.

Pipe construction is extremely simple. The entire pipe work may be easily and quickly taken off. So arranged that a Water Heater or a Broiler can be added at any time.

Low Top Grates insure the greatest economy and still do not interfere with the convenient sliding of kettles.

Top Grates are made so that they expand and contract without cracking.

Cast Top and Oven Bottom, with eight-inch holes and covers, for use with Natural Gas.

Sides and back of Top Burner Chamber are closed, so that drafts do not affect the burners.

Special Oven Flue Construction prevents the burning of foods at the bottom and promotes even heating throughout the oven, with the greatest economy of gas consumption.

Oven Rack Slides are of pressed steel and are made double, so that the rack will not tip when pulled out part way for basting, etc.

Oven Racks are of wire construction, light, very strong, and cleanly. The wire presents only a small bearing surface to the pans and consequently all heat is at once utilized for baking instead of in heating a lot of solid castings.

Lower Oven or Broiling Chamber is provided with a closed bottom, which prevents drippings from the Broiler getting onto the floor.

Oven Bottoms are double, with circulating air space; this prevents burning the floor.

Drilled or Sawed Burners. Our standard is a drilled burner, which shows the most economical results.

Burner is made in one piece, obviating leaky joints; is provided with an adjustable cap for controlling the supply of air, producing perfect combustion. (See page 8).

TOP BURNER

Our Burners are independently supported and readily removable for cleaning. They are easily kept clean and generate a hot, blue flame, with no waste of fuel.

Burners are easily regulated and do not pop back and burn at the jet. They operate perfectly.

One of the four Top Burners is of double capacity and has a Simmering Burner in the center for keeping foods warm.

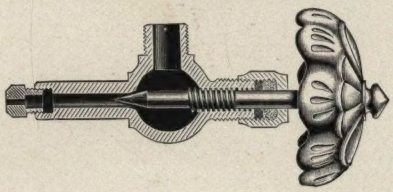
Our one-piece Burner is made star-shaped, without a solid shoulder or web bottom. This permits the air current to come into immediate contact with the flame, assuring a perfect combustion.

Top Burner Valve Handles are all placed in front—the most convenient position.

Valve is provided with a Removable Tip containing the orifice for gas outlet. This tip is easily changed, when necessary, to adjust the stove to extreme pressures.

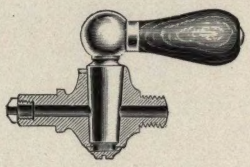
The Legs are removable, for safety and space economy in shipping. The Legs are high enough to give easy access to floor space underneath the range. This is a great feature for cleanliness.

Detroit Jewels are fitted with either Screw Needle Valves or Lever Handled Valves. The needle of our Screw Valve has a good thread and is surrounded with asbestos packing, which is kept in place by washer. The needle action is very quick and permits turning the flame very low.



NEEDLE VALVE—SECTIONAL VIEW

Note on Lever Handled Valve the great length of barrel or tapered bearing surface. This prevents wearing and insures freedom from leakage. We specially recommend Lever Handled Valves because they have no packing nuts to tighten, and because people know how to use them without instructions. They show at a glance whether gas is turned on or off.



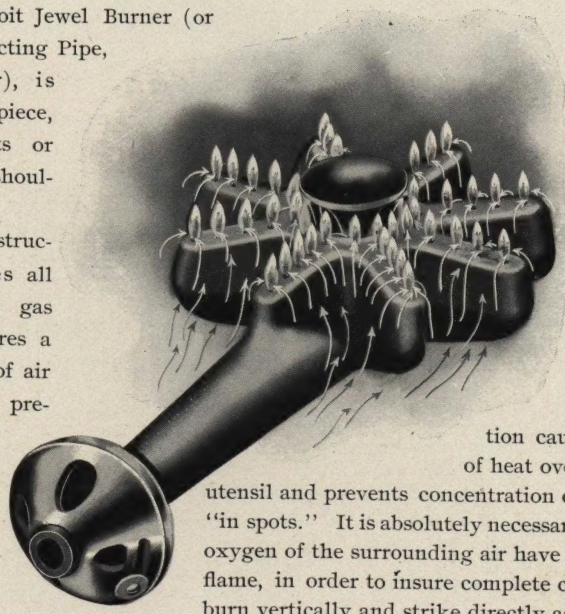
LEVER VALVE - SECTIONAL VIEW

BEST BURNER EVER INVENTED

The Detroit Jewel Burner (or Mixer, Connecting Pipe, and Burner), is made in one piece, without joints or obstructing shoulders.

This construction obviates all possibility of gas leakage, insures a free passage of air and gas, and prevents "popping back" or exploding when turned off.

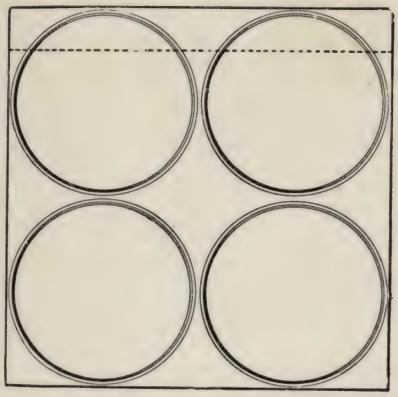
A careful study of the above illustration will show that our Burner has an open star-shaped base instead of a web or solid bottom.



There is no obstruction to prevent the air current from coming into immediate contact with each jet of flame, therefore the combustion is complete and the flame is blue, hot and economical. This construction causes an even distribution of heat over a large surface of the utensil and prevents concentration of heat and burning food "in spots." It is absolutely necessary in any burner that the oxygen of the surrounding air have free access to each jet of flame, in order to insure complete combustion. The flames burn vertically and strike directly against the cooking utensil, not away from it. This insures most economical results.

A Spreader in the center of the Burner forces a rapid current of air into the center jets of flame. This makes it possible to place the Burner very close to the utensil.

WHY A SQUARE OVEN?



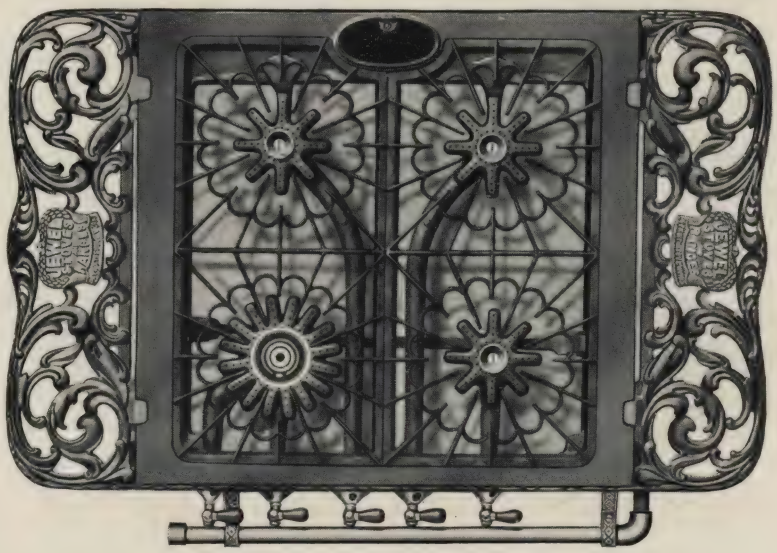
All Detroit Jewel Gas Ranges have square ovens—a feature of great importance and economy. For example, take an eighteen inch Detroit Jewel Square Oven; it will hold four nine inch pie or cake tins at one time, as shown in the illustration at the left.

An oven which is not square, say 18 x 16 inches, or 18 x 17 inches, would not accommodate so many tins (see dotted lines on illustration) but would burn the same amount of fuel as would be required to bake the four pies or cakes in the square oven. This is only one of the Detroit Jewel's many economical features.

A GOOD FEATURE

The Detroit Jewel Ovens will bake perfectly, top and bottom, because we have perfected a system of uniform heat distribution.

The oven bottom is protected from the excessive heat of the burner by a dead air space and asbestos lining. Air passages on the sides carry the heat upward and into the oven, from whence it passes through openings in the top and back through the top flue, in which are located deflecting plates, which compel the heat to travel in a circuitous route before reaching the main flue. This construction gives an even distribution of heat throughout the entire oven, yields the greatest amount of heat from the least quantity of fuel, and is in this, as in other respects, superior to all other ranges in the market.

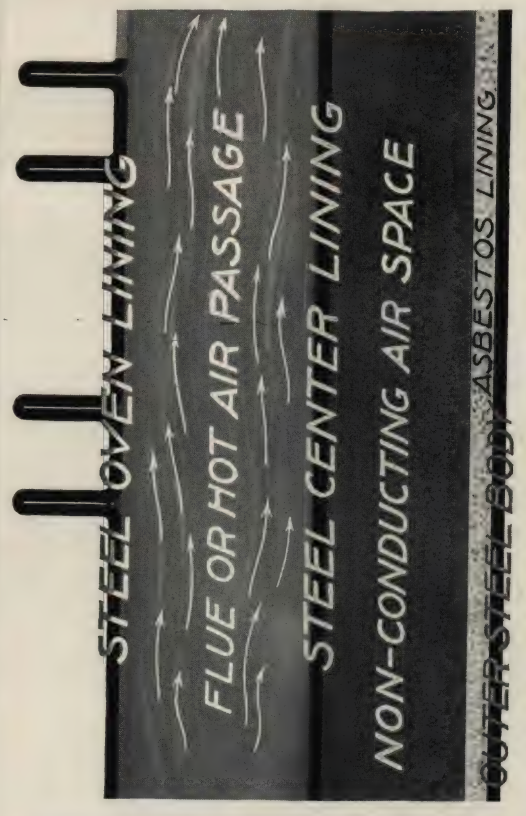


Above is illustrated the grate top of a Detroit Jewel Gas Range, showing three single burners, one giant burner of double capacity, the latter containing, within the spreader, in the center, a simmering burner. Beneath the burners lies the pressed metal drip pan, which is removable for cleaning.

Detroit Jewel Gas Ranges

COMBINE ALL THE LATEST AND BEST FEATURES OF GAS RANGE CONSTRUCTION

Interlocking Parts: Side Linings, Back Lining, and Bottoms of Upper and Lower Ovens can be removed without displacing a single screw or bolt. Top Burners, held in place by projections which fit into sockets, can be lifted from position in an instant without the removal of a bolt or screw, as can also the Oven and High Broiler Burners. After removing the cast plate at the side (held by a turnbuckle) and the small cast plate in front (held by catch), the entire Water Heater, including both Burner and Coil, can be easily withdrawn from the Water Heater Chamber.



Sectional View of Detroit Jewel Double Body Construction, used in 25th, 26th, 29th and 30th Series Ranges; 23d, 24th and 35th Series have double walls and air space, but no asbestos lining.

Range is raised from the floor, on legs, high enough to permit sweeping underneath.

Legs are detachable, for convenience and safety in shipping.

Powerful Water Heater, with *iron* or *brass* coil.

Body of *best grade* of smooth blue planished steel, interlined throughout with asbestos.

Oven Lighter T-shaped; conveys flames direct to the Oven Burners, and is *controlled by a separate valve.*

Oven Doors are spring poised and do not open or close with a jar. When in an horizontal position they make *convenient Shelves*, flush with the Oven Bottoms. The inner or shelf surface of the doors has no exposed screw heads or projecting nuts to catch dirt.

Oven and Broiler Doors are interlined with *asbestos.*

Oven Top is of extra heavy galvanized iron, interlined with asbestos.

Light, convenient, strong *steel wire* Oven Racks, which will not break or absorb heat.

Special Oven Flue construction, promoting *perfect circulation of hot air.*

Special attention is directed to the means employed to retain heat in the Oven: 1—The outer body. 2—Asbestos lining. 3—Air space. 4—Steel lining. 5—Hot air flue. These several provisions prevent any loss of heat by radiation through sides of the range into the room. See illustration above.

Gumwood Door Handles of approved design, *always cool*, very simple, cleanly, and *operate perfectly.*

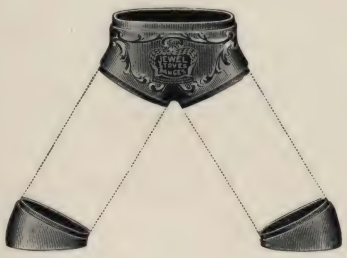
Top Burners are one piece, star-shaped and drilled; the *best* and *most economical* of Top Burners. We furnish sawed Burners, if so ordered, but recommend the drilled for most economical results.

Burner of the High Broiler is supplied with deflecting plates.

Low Top Grates and *perfect combustion.*

Lever Handled or Needle Valves operate perfectly. We recommend the Lever Valves, because they are easily understood, show at a glance if gas is turned on or off, are self tightening, have no packing nuts to tighten at intervals, and no packing to replace.

Gumwood Handles on Lever Valves are *always cool.*



Castings like those shown in illustration at the left, and made to fit pipe of standard size, are furnished with every Detroit Jewel which has two pipe collars. The two lower castings slip over the pipe collars. These obviate the necessity of making special expensive elbows.

Mixer, Burner and connecting pipe are made *in one piece.*

Large Galvanized Drip Pan under Top Burners.

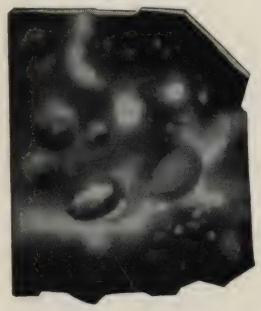
The *best of Castings*, all made in our own foundries, of superior materials.

All Pipe Work is easily removed.

Nickeling is *exta heavy*, double plate, and *very durable.*

The beautiful finish of Detroit Jewel Gas Ranges is unequalled. The blue planished steel, which we use instead of the ordinary sheet iron, that must be painted, has a toughness and a highly polished surface, produced in the operation of making by thousands of light hammer blows, an expensive process, but well worth its cost, considering the fine, attractive, and lasting quality of the finished product. This steel costs us three times as much as common steel, but costs you no more. Nothing is too good for Detroit Jewels if it improves them.

Blue planished steel is very durable and easy to keep bright and clean. It will not rust, discolor, peel, chip, blister, or get dull.

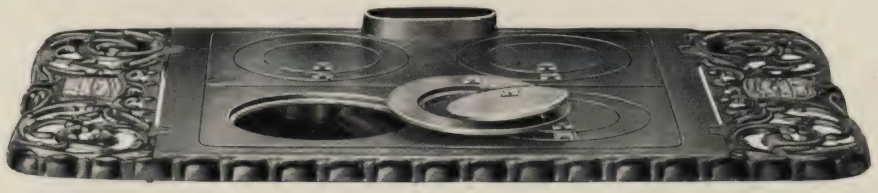


COMMON STEEL JAPANNED

BLUE PLANISHED STEEL

The illustrations at the left show the difference, after use, between the steel used in Detroit Jewels and common steel. Common sheet steel must be painted or japanned — sometimes that hides defects. The heat and ordinary wear leaves the surface blistered, chipped and discolored, while our steel remains smooth to the end. We want you to *see* what quality of materials we use. That's why we do not paint them.

We illustrate below the closed top of a Detroit Jewel Gas Range, as we fit it for the use of Natural Gas. The eight inch covers are made in reducing ring sections, to accommodate different sized utensils. There is also a hole and one cover in the baking oven.



PLAIN RANGE

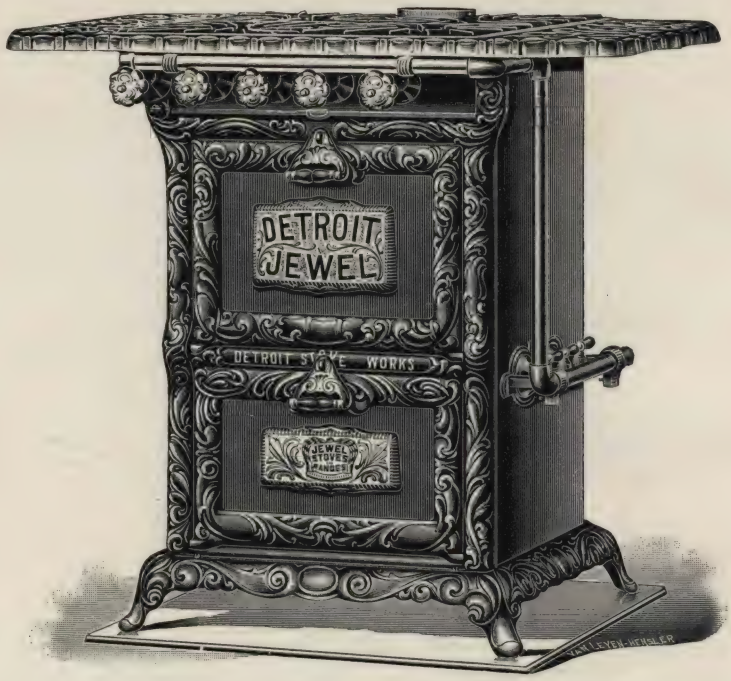
With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, and Two Two-Line Burners for Oven with Oven Lighter; Lever Valves

Number Series	Oven	Style	For Manufactured Gas Weight	List	Code	For Natural Gas Weight	List	Code
25—	14	LP	170	$30.00	Collegiate			
25—	16	LP	180	32.00	Collide	208	$34.00	Earthquake
25—	18	LP	200	36.00	Collier	228	38.00	Ease
25—	20	LP	220	41.00	Collision	248	43.00	Easily

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.

MEASUREMENTS

	No. 25-14	No. 25-16	No. 25-18	No. 25-20
Upper Baking Oven	14½ x 15 x 11	16 x 16 x 11	18 x 18 x 12	20 x 20 x 12
Cubic Inches in Upper Oven	2392½	2816	3888	4800
Lower Broiling and Roasting Oven	14½ x 15 x 10	16 x 16 x 10	18 x 18 x 11	20 x 20 x 11
Top Plate, not including shelves	22¼ x 21½	24 x 22½	26 x 24½	28 x 24½
Two Top Shelves, each	21 x 6	21 x 6	24½ x 6	24½ x 6
Height from floor	34	34	36	36
Grates	18 x 9	20½ x 10¼	20½ x 10¼	20½ x 10¼



PLAIN RANGE

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, and Two Two-Line Burners for Oven with Oven Lighter; Needle Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
25—	14	NP	170	$30.50	Cologne			
25—	16	NP	180	32.50	Colon	208	$34.50	Easiness
25—	18	NP	200	36.50	Colonel	228	38.50	Easter
25—	20	NP	220	41.50	Colonial	248	43.50	Easterly

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	No. 25-14	No. 25-16	No. 25-18	No. 25-20
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Top Plate, not including shelves	22¼ x 21½	24 x 22½	26 x 24½	28 x 24½
Two Top Shelves, each	21 x 6	21 x 6	24½ x 6	24½ x 6
Height from floor	34	34	36	36
Grates	18 x 9	20½ x 10¼	20½ x 10¼	20½ x 10¼

RANGE WITH WATER HEATER

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, Two Two-Line Burners for Oven with Oven Lighter, and a Six-Line Burner and a Lighter for Water Heater; Lever Valves

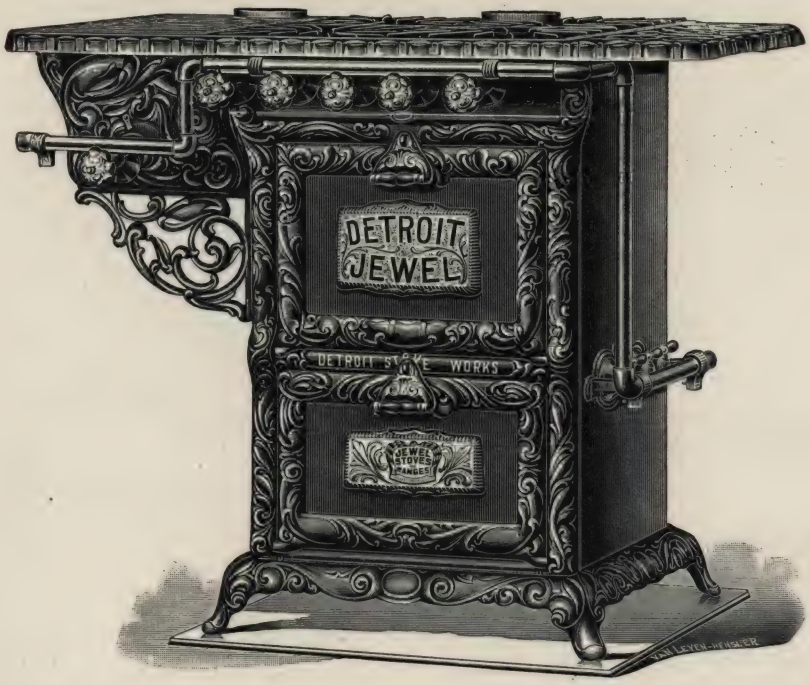
Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
25	14	LW	230	$45.00	Colonist			
25	16	LW	240	47.00	Colonnade	268	$49.00	Eastern
25	18	LW	260	51.00	Colony	288	53.00	Eastward
25	20	LW	280	56.00	Coliseum	308	58.00	Eatable

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If *Brass* instead of Iron Coil is wanted in Water Heater, add $10.00 list. (*Code*, Colt)
For illustration showing *method of connecting range to pressure boiler*, see page 28.

MEASUREMENTS

	No. 25-14	No. 25-16	No. 25-18	No. 25-20
Top with Water Heater, not including shelf	34¼ x 21½	36 x 22½	38 x 24½	40 x 24½

For other Measurements see page 12



RANGE WITH WATER HEATER

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, Two Two-Line Burners for Oven with Oven Lighter, and a Six-Line Burner and a Lighter for Water Heater; Needle Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
25	14	NW	230	$45.50	Columbian			
25	16	NW	240	47.50	Columbine	268	$49.50	Ebb
25	18	NW	260	51.50	Coma	288	53.50	Ebony
25	20	NW	280	56.50	Comb	308	58.50	Ebullition

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If *Brass* instead of Iron Coil is wanted in Water Heater, add $10.00 list. (*Code*, Colt)
For illustration showing *method of connecting range to pressure boiler*, see page 28.

MEASUREMENTS

	No. 25-14	No. 25-16	No. 25-18	No. 25-20
Top with Water Heater, not including shelf	34 x 21½	36 x 22½	38 x 24½	40 x 24½

For other Measurements see page 13

RANGE WITH SIDE BROILER

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, Two Two-Line Burners for Oven with Oven Lighter, a Six-Line Burner with Lighter for Broiler; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
25—14		LB	230	$45.00	Combat			
25—16		LB	240	47.00	Commence	268	$49.00	Eccentric
25—18		LB	260	51.00	Commencement	288	53.00	Echo
25—20		LB	280	56.00	Commend	308	58.00	Eclat

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.

MEASUREMENTS

	No. 25-14	No. 25-16	No. 25-18	No. 25-20
Top with Broiler, not including shelf	34¼ x 21½	36 x 22½	38 x 24½	40 x 24½
Side Broiler	16 x 11¼ x 9	17 x 11¼ x 9	19 x 11¼ x 9	19 x 11¼ x 9
Cake Griddle	17 x 7	17 x 7	19 x 8	19 x 8

For other Measurements see page 12

RANGE WITH SIDE BROILER

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, Two Two-Line Burners for Oven with Oven Lighter, and a Six-Line Burner with Lighter for Broiler; Needle Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
25—14		NB	230	$45.50	Commendable			
25—16		NB	240	47.50	Commendation	268	$49.50	Economy
25—18		NB	260	51.50	Commerce	288	53.50	Ecstacy
25—20		NB	280	56.50	Commissary	308	58.50	Eddy

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.

MEASUREMENTS

	No. 25-14	No. 25-16	No. 25-18	No. 25-20
Top with Broiler, not including shelf	34¼ x 21½	36 x 22½	38 x 24½	40 x 24½
Side Broiler	16 x 11¼ x 9	17 x 11¼ x 9	19 x 11¼ x 9	19 x 11¼ x 9
Cake Griddle	17 x 7	17 x 7	19 x 8	19 x 8

For other Measurements see page 13

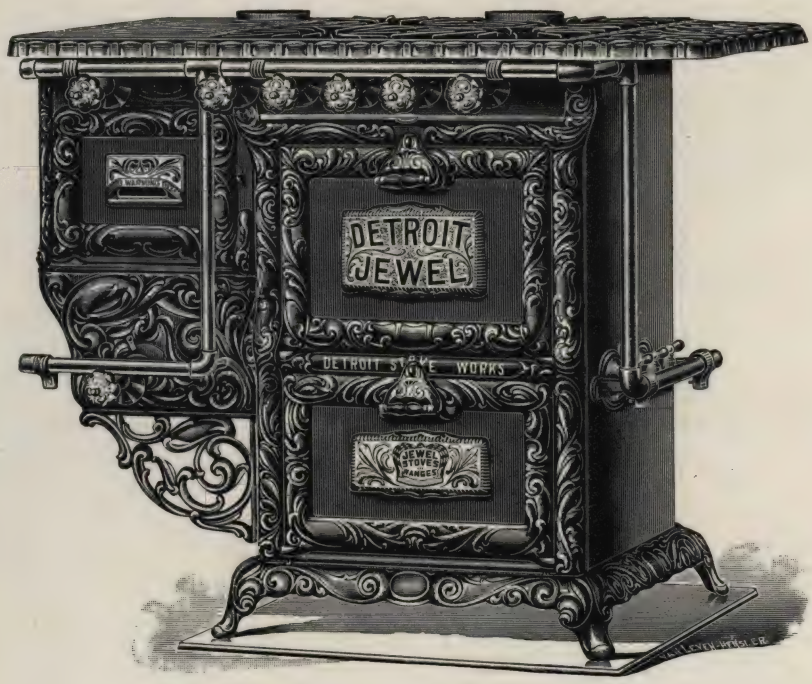
RANGE WITH WATER HEATER AND SIDE BROILER

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, Two Two-Line Burners for Oven with Oven Lighter, and a Six-Line Burner and Lighter for Water Heater and Broiler; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
25	14	LBW	280	$60.00	Commission			
25	16	LBW	290	62.00	Commit	318	$64.00	Eden
25	18	LBW	310	66.00	Committal	338	68.00	Edge
25	20	LBW	330	71.00	Committee	358	73.00	Edging

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
For Water Heater with *Brass* instead of Iron Coil, add $10.00 list. (*Code*, Colt)
For illustration showing *method of connecting range to pressure boiler*, see page 28.

Measurements same as on preceding pages



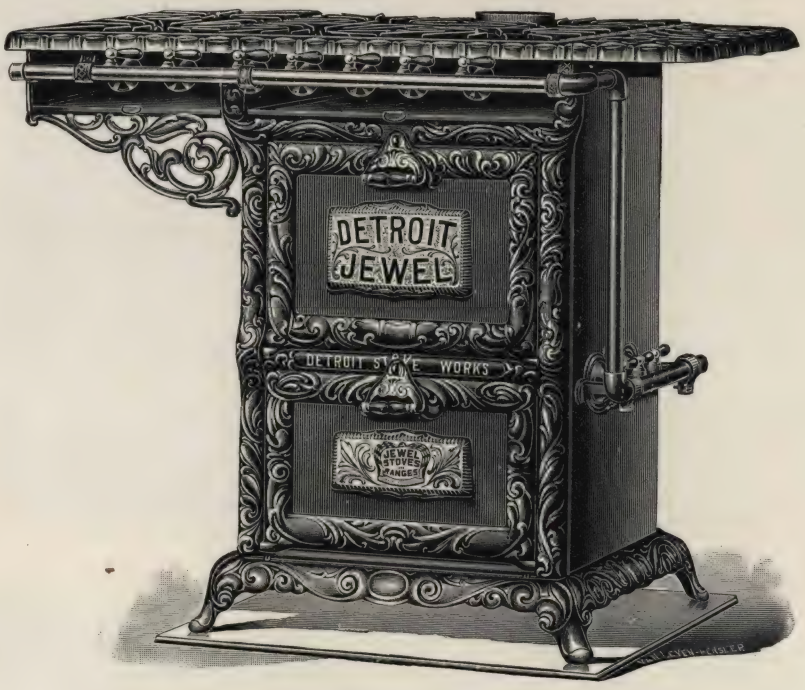
RANGE WITH WATER HEATER AND SIDE BROILER

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, Two Two-Line Burners for Oven with Oven Lighter, and a Six-Line Burner and Lighter for Water Heater and Broiler; Needle Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
25	14	NBW	280	$60.50	Commode			
25	16	NBW	290	62.50	Commodious	318	$64.50	Edible
25	18	NBW	310	66.50	Commodity	338	68.50	Edifice
25	20	NBW	330	71.50	Commodore	358	73.50	Edify

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
For Water Heater with *Brass* instead of Iron Coil, add $10.00 list. (*Code*, Colt)
For illustration showing *method of connecting range to pressure boiler*, see page 28.

Measurements same as on preceding pages



RANGE WITH TWO BURNER TOP EXTENSION

With Five Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, and Two Two-Line Burners with Lighter for Oven; Lever Valves

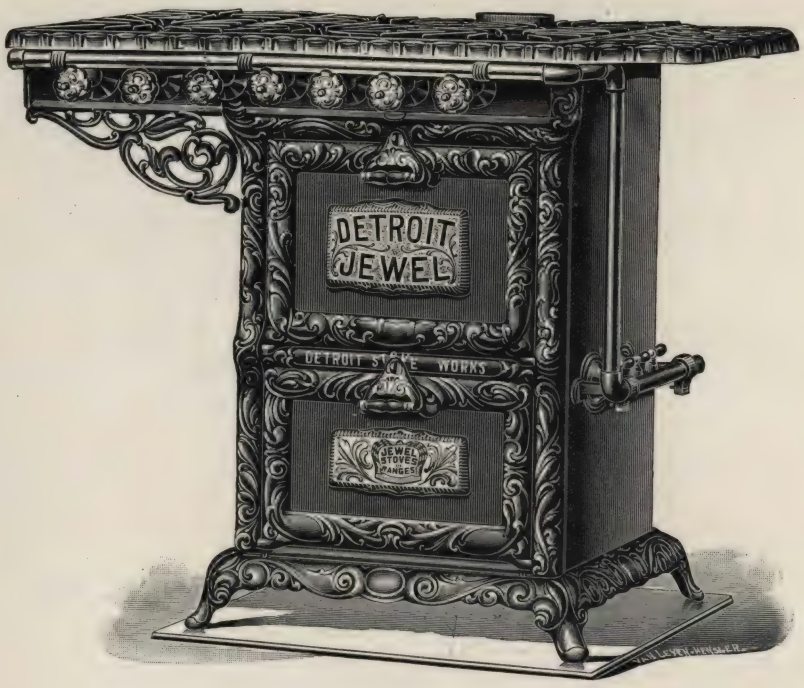
Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
25—16		L6	210	$39.50	Commoner	238	$41.50	Edit
25—18		L6	230	43.50	Commonly	258	45.50	Edition
25—20		L6	250	48.50	Commotion	278	50.50	Editor

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.

MEASUREMENTS

	No. 25-16	No. 25-18	No. 25-20
Top, not including shelf	36 x 22½	38 x 24½	40 x 24½

For other Measurements see page 12



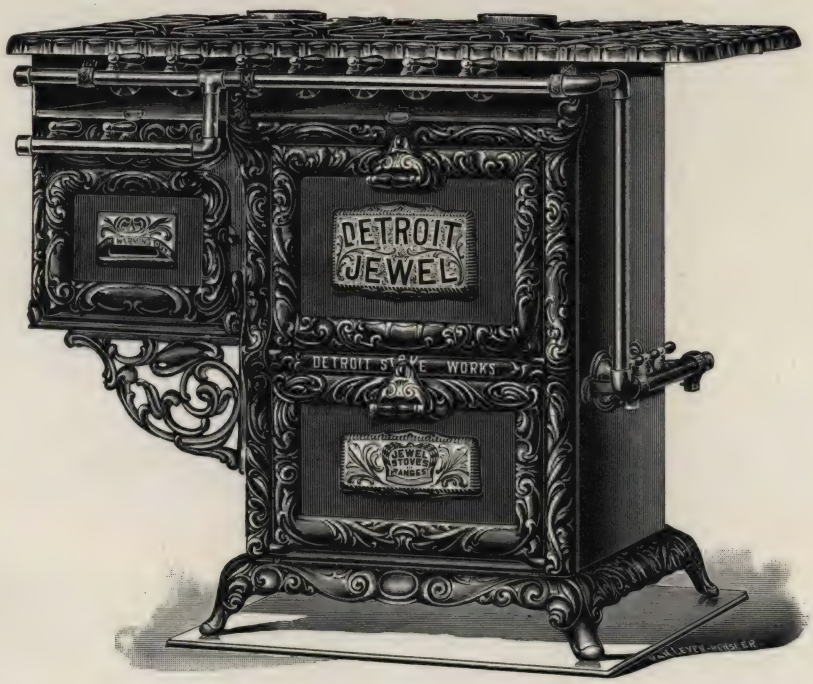
RANGE WITH TWO BURNER TOP EXTENSION

With Five Single Burners, One Giant Burner of Double Capacity,
One Simmering Burner for Top of Range, and
Two Two-Line Burners With Lighter
for Ovens; Needle Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
25	16	N6	210	$40.00	Commune	238	$42.00	Editorial
25	18	N6	230	44.00	Communicate	258	46.00	Educate
25	20	N6	250	49.00	Communion	278	51.00	Education

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.

Measurements same as on page 20



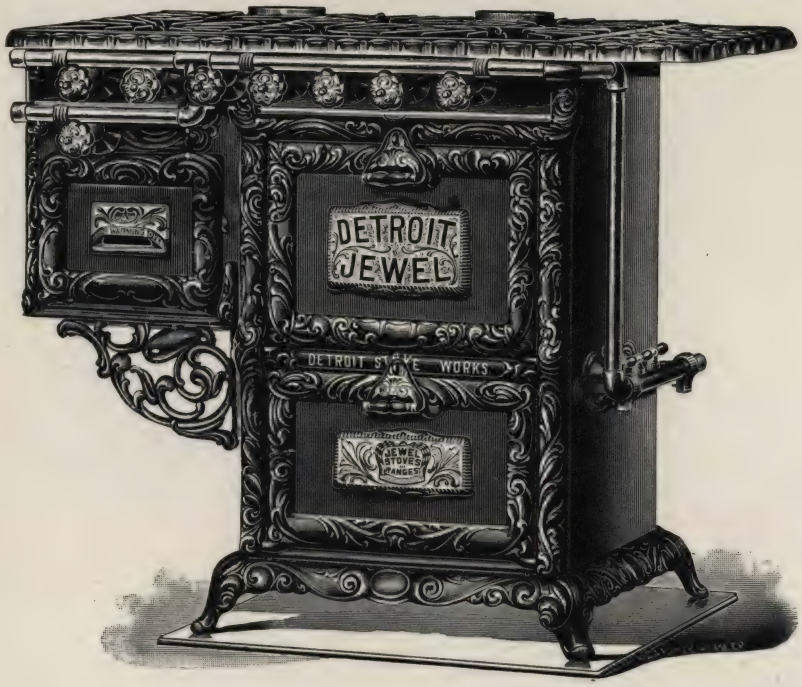
RANGE WITH SIX BURNER TOP AND SIDE BROILER

With Five Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, a Six-Line Burner for Side Broiler, and Two Two-Line Burners with Lighter for Ovens; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
25	16	L6B	260	$54.50	Community	288	$56.50	Educator
25	18	L6B	280	58.50	Commutable	308	60.50	Effable
25	20	L6B	300	63.50	Commutation	328	65.50	Efface

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.

Measurements same as those given on pages 16 and 20



RANGE WITH SIX BURNER TOP AND SIDE BROILER

With Five Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, a Six-Line Burner for Side Broiler, and Two Two-Line Burners with Lighter for Ovens; Needle Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
25	16	N6B	260	$55.00	Compact	288	$57.00	Effect
25	18	N6B	280	59.00	Companion	308	61.00	Effective
25	20	N6B	300	64.00	Company	328	66.00	Effectual

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.

Measurements same as those given on pages 16 and 20

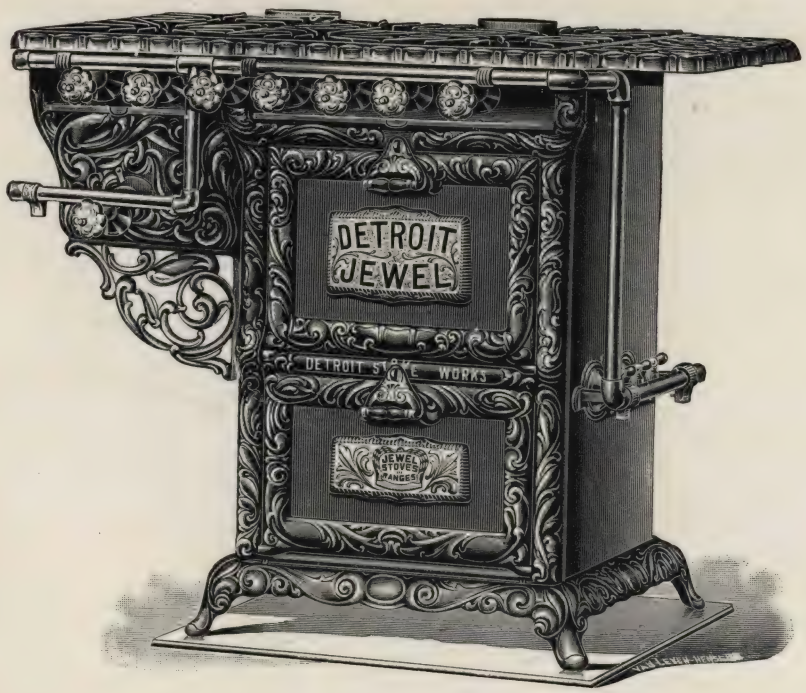
RANGE WITH SIX BURNER TOP AND WATER HEATER

With Five Single Burners, One Giant Burner of Double Capacity, a Simmering Burner at Top of Range, a Six-Line Burner for Water Heater, and Two Two-Line Burners with Lighter for Ovens; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
25	16	L6W	270	$54.50	Comparable	298	$56.50	Effeminate
25	18	L6W	290	58.50	Comparative	318	60.50	Efficient
25	20	L6W	310	63.50	Comparatively	338	65.50	Effigy

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If *Brass* instead of Iron Coil is wanted in Water Heater, add $10.00 list. (*Code*, Colt)
For illustration showing *method of connecting range to pressure boiler*, see page 28.

Measurements same as those given on pages 12 and 20



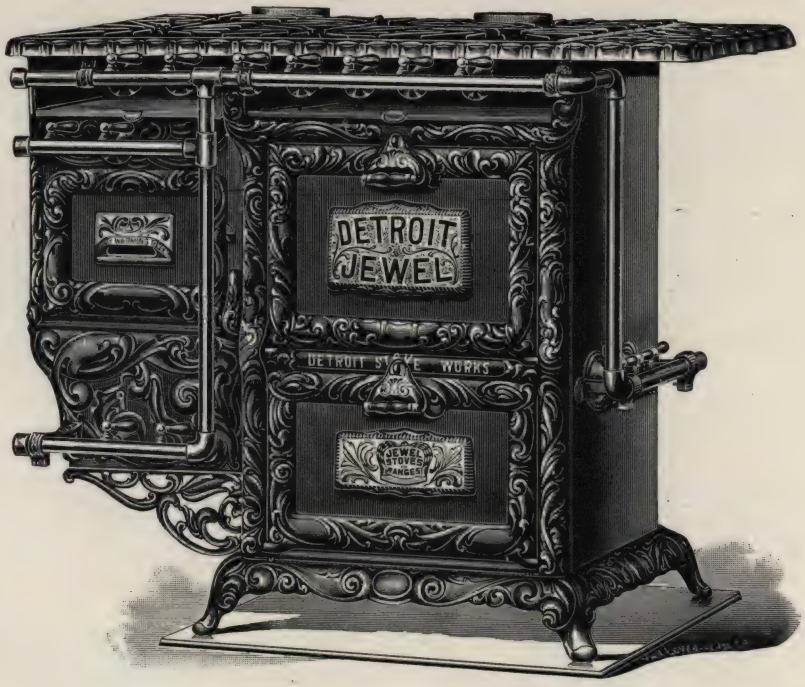
RANGE WITH SIX BURNER TOP AND WATER HEATER

With Five Single Burners, One Giant Burner of Double Capacity, One Simmering Burner at Top of Range, a Six-Line Burner for Water Heater, and Two Two-Line Burners with Lighter for Ovens; Needle Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
25	16	N6W	270	$55.00	Compare	298	$57.00	Effort
25	18	N6W	290	59.00	Comparison	318	61.00	Effront
25	20	N6W	310	64.00	Compass	338	66.00	Effrontery

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If *Brass* instead of Iron Coil is wanted in Water Heater, add $10.00 list. (*Code*, Colt)
For illustration showing *method of connecting range to pressure boiler*, see page 28.

Measurements same as those given on pages 13 and 20



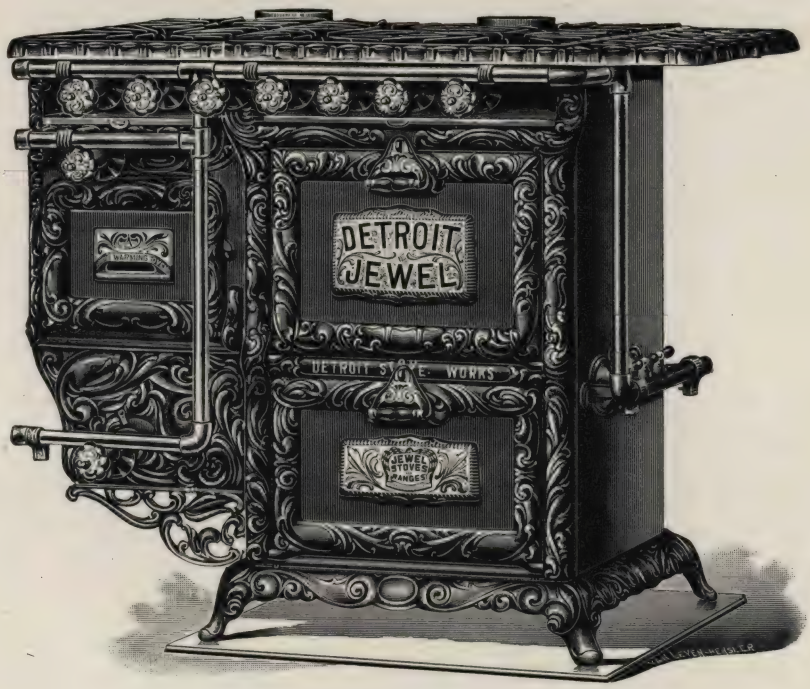
RANGE WITH SIX BURNER TOP SIDE BROILER AND WATER HEATER

With Five Single Burners, One Giant Burner of Double Capacity, One Simmering Burner at Top of Range, a Six-Line Burner for Water Heater, Six-Line Burner for Side Broiler, and Two Two-Line Burners with Lighter for Ovens; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
25	16	L6BW	320	$69.50	Compassion	348	$71.50	Effulgence
25	18	L6BW	340	73.50	Compatible	368	75.50	Effusion
25	20	L6BW	360	78.50	Compel	388	80.50	Effusive

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
For Water Heater with *Brass* instead of Iron Coil, add $10.00 list. (*Code*, Colt)
For illustration showing *method of connecting range to pressure boiler*, see page 28.

Measurements same as on pages 12 and 20



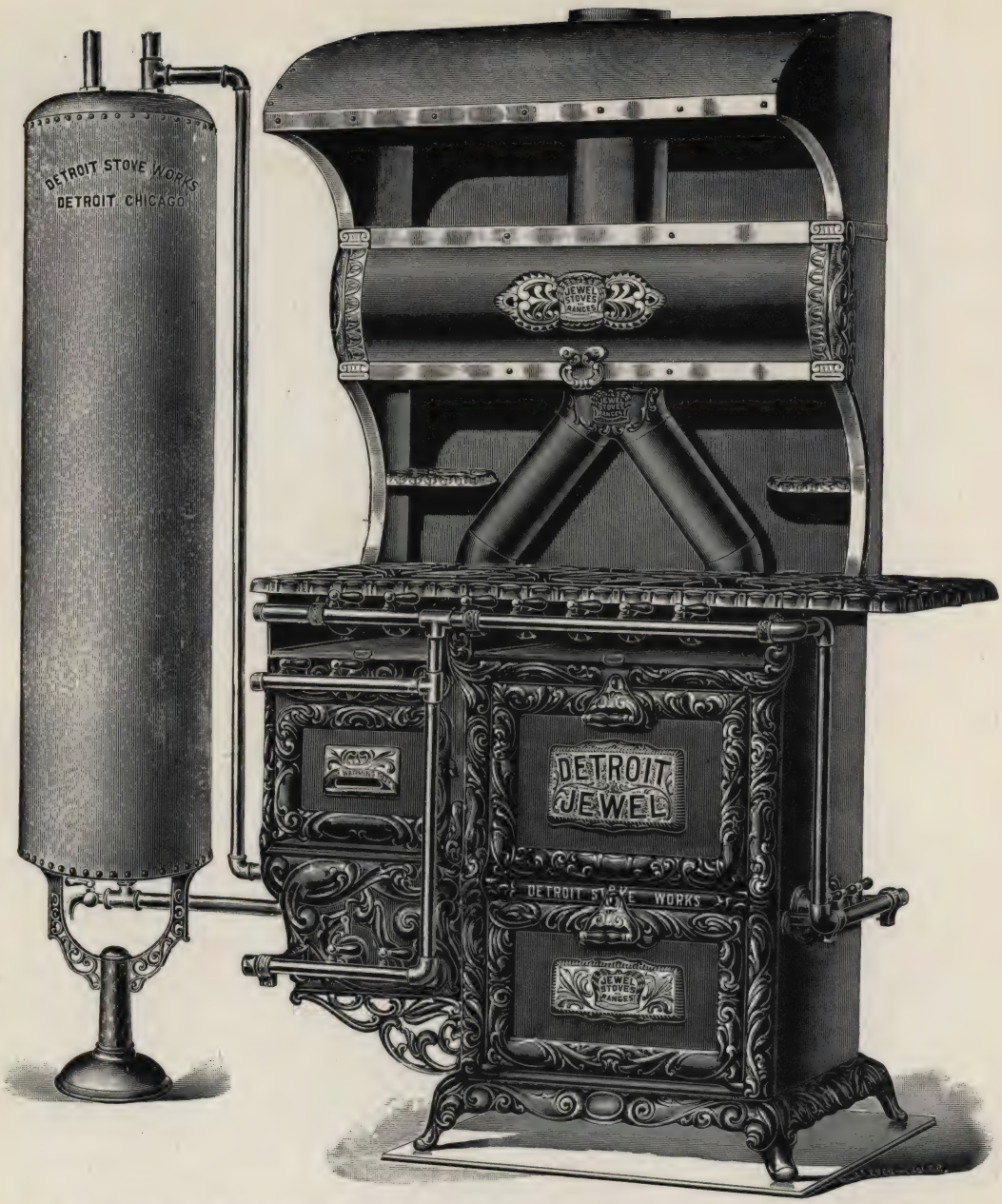
RANGE WITH SIX BURNER TOP SIDE BROILER AND WATER HEATER

With Five Single Burners, One Giant Burner of Double Capacity, One Simmering Burner at Top of Range, a Six-Line Burner for Water Heater, Six-Line Burner for Side Broiler, and Two Two-Line Burners with Lighter for Ovens; Needle Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
25	16	N6BW	320	$70.00	Compend	348	$72.00	Eglantine
25	18	N6BW	340	74.00	Compendium	368	76.00	Egotism
25	20	N6BW	360	79.00	Compensate	388	81.00	Egotist

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If Water Heater is wanted with *Brass* instead of Iron Coil, add $10.00 list. (*Code*, Colt)
For *method of connecting range to pressure boiler*, see page 28.

For Measurements see pages 13 and 20



ELEVATED CLOSET AND CANOPY

No. 1—Elevated Warming Closet, with Canopy, for any Detroit Jewel, *List* $20.00 *Code* Muscle
" 2—Elevated Warming Closet, without Canopy, for any Detroit Jewel, 14.00 Mystic

UPRIGHT PRESSURE BOILER

30-gallon Upright Pressure Boiler, with stand and couplings complete, 21.00 Muse

Special Note—Above prices are for Elevated Closet, Canopy, and Pressure Boiler only. To obtain list prices on any Detroit Jewel, fitted with one or more of the above attachments, add prices as above to list price of the range.

Complete Outfit, as shown in illustration, lists as follows. (If 40-gallon Pressure Boiler is wanted add $3.00 list. *Code*, Confederate. If for Natural Gas add $2.00 list):

No. 25-16 $110.50 No. 25-18 $114.50 No. 25-20 $119.50

RANGE WITH VERTICAL BROILER

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, Two Two-Line Burners with Lighter for Oven, and Two Six-Line Burners for Broiler; Lever Valves

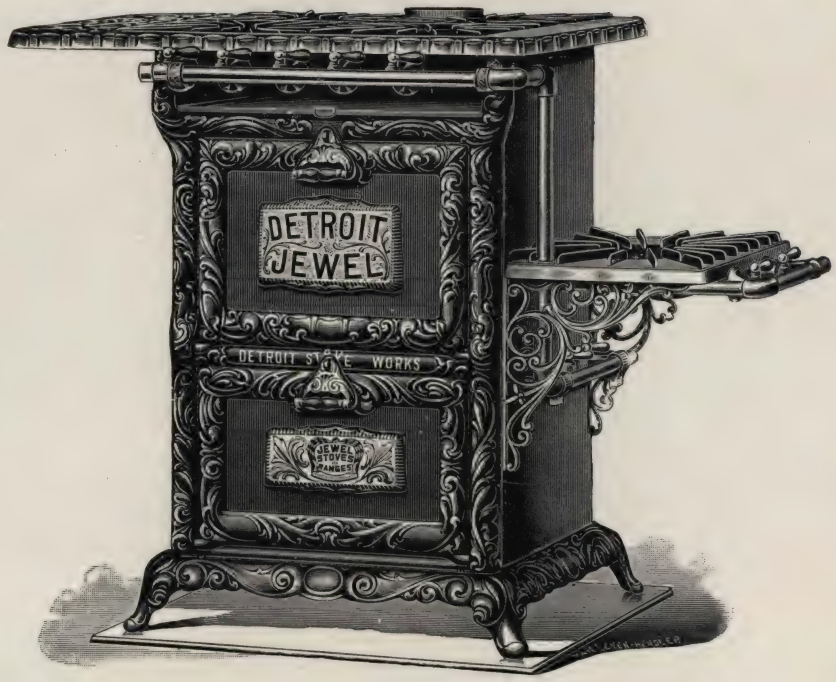
Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
25	18	LV	255	$51.00	Competent	283	$53.00	Egotistical
25	20	LV	275	56.00	Competitor	303	58.00	Egress

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
For full particulars regarding the Broiler, which we also make as an independent construction, see description on page 101.
If wanted with *Needle Valves*, add 50 cents to list. (*Code*, Addison)

MEASUREMENTS

	No. 25-18	No. 25-20
Top, not including shelves	35 x 24½	37 x 24½
Vertical Broiler Chamber	8 x 14 x 25 ¼	8 x 14 x 25¼

Other Measurements same as those of Plain Ranges Nos. 25-18 and 25-20, page 12



RANGE WITH STEP

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, Two Two-Line Burners with Lighter for Oven, and Two Single Burners for Step; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
25	16	LS	220	$39.50	Compile	248	$41.50	Egyptian
25	18	LS	240	43.50	Complacent	268	45.50	Eider
25	20	LS	260	48.50	Complain	288	50.50	Ejaculate

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
The *Step* with two powerful burners can be attached to any of the 23rd, 24th, 25th, 29th, 30th, 31st or 35th series ranges at an additional list price of $7.50. (*Code*, Alpha)
Step can be attached to either side. Always specify Right or Left side, while standing facing the oven door.

MEASUREMENTS

	No. 25-16	No. 25-18	No. 25-20
Size of Step	14 x 21	14 x 21	14 x 21

For other Measurements see page 12

RANGE WITH SIX BURNER TOP

With Four Single Burners, Two Giant Burners of Double Capacity, Two Simmering Burners at Top of Range, and Two Two-Line Burners With Lighter for Ovens; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
25—20		X	235	$46.00	Compliment	263	$48.00	Ejaculation

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)
This six-burner top range cannot be supplied with side attachments such as Water Heater, Broiler, etc., etc.

MEASUREMENTS

Top, not including shelves ..... 34½ x 24½

Other Measurements same as those of Plain Range No. 25-20, page 12

Our Thirtieth Series

Detroit Jewel Gas Ranges

COMBINE ALL OF
THE MOST MODERN AND APPROVED
FEATURES OF GAS RANGE
CONSTRUCTION

A general description of this Series will be found on pages 10 and 11. The specific difference between the 30th and the 25th Series is found in the doors, the former having solid cast iron doors which swing on hinges instead of dropping forward. The sides and back are of blue planished steel, and the body construction and burners are the same as described and illustrated on pages 6 to 11.

Swinging doors have always been used on coal and wood cooking stoves, and many people prefer that style on gas ranges because they can be swung around out of the way.

Some gas companies, especially those who rent stoves, insist upon the swinging doors, claiming they are not easily broken.

PLAIN RANGE

**With Three Single Burners, One Giant Burner of Double Capacity,
One Simmering Burner for Top of Range, and
Two Two-Line Burners with
Lighter, for Oven**

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
30	14	LP	175	$28.00	Compose			
30	16	LP	185	30.00	Composer	213	$32.00	Ejection
30	18	LP	205	34.00	Composite	233	36.00	Ejector

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)

MEASUREMENTS

	No. 30-14	No. 30-16	No. 30-18
Upper Baking Oven	14½ x 15 x 11	16 x 16 x 11	18 x 18 x 12
Cubic Inches in Upper Oven	2392½	2816	3888
Lower Broiling and Roasting Oven	14½ x 15 x 10	16 x 16 x 10	18 x 18 x 11
Top Plate, not including shelves	22¼ x 21½	24 x 22½	26 x 24½
Two Top Shelves, each	21 x 6	21 x 6	24½ x 6
Height from floor	34	34	36
Grates	18 x 9	20½ x 10¼	20½ x 10¼

RANGE WITH WATER HEATER

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, Two Two-Line Burners with Lighter for Oven, and a Six-Line Burner and Lighter for Water Heater

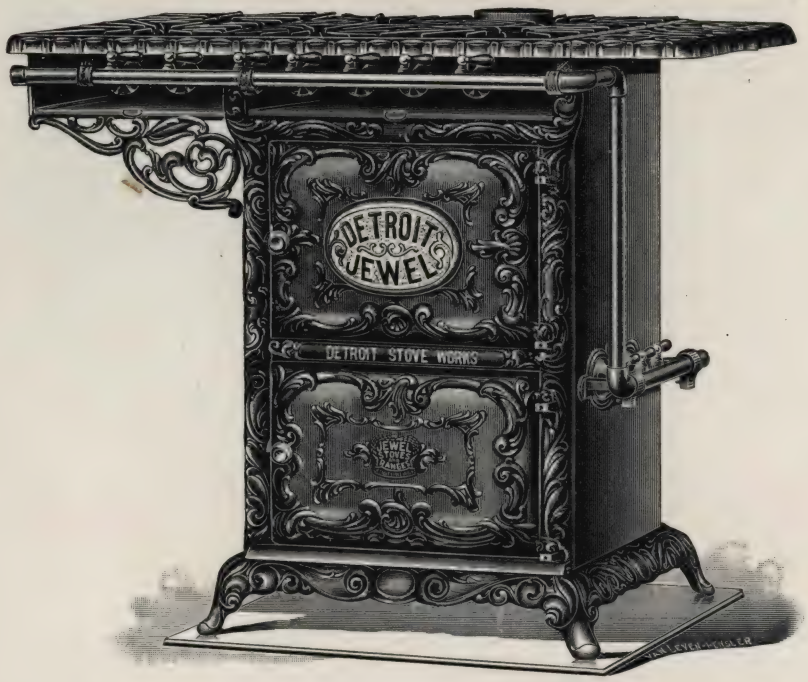
Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
30	14	LW	235	$43.00	Composition			
30	16	LW	245	45.00	Composure	273	$47.00	Eke
30	18	LW	265	49.00	Compound	293	51.00	Elaborate

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)
If *Brass* instead of Iron Coil is wanted in Water Heater, add $10.00 list. (*Code*, Colt)
For *method of connecting range to upright pressure boiler*, see page 28.

MEASUREMENTS

	No. 30-14	No. 30-16	No. 30-18
Top, with Water Heater, not including shelf	34¼ x 21½	36 x 22½	38 x 24½

For other Measurements see page 33



RANGE WITH SIX BURNER TOP

With Five Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, Two Two-Line Burners with Lighter for Oven; Lever Valves

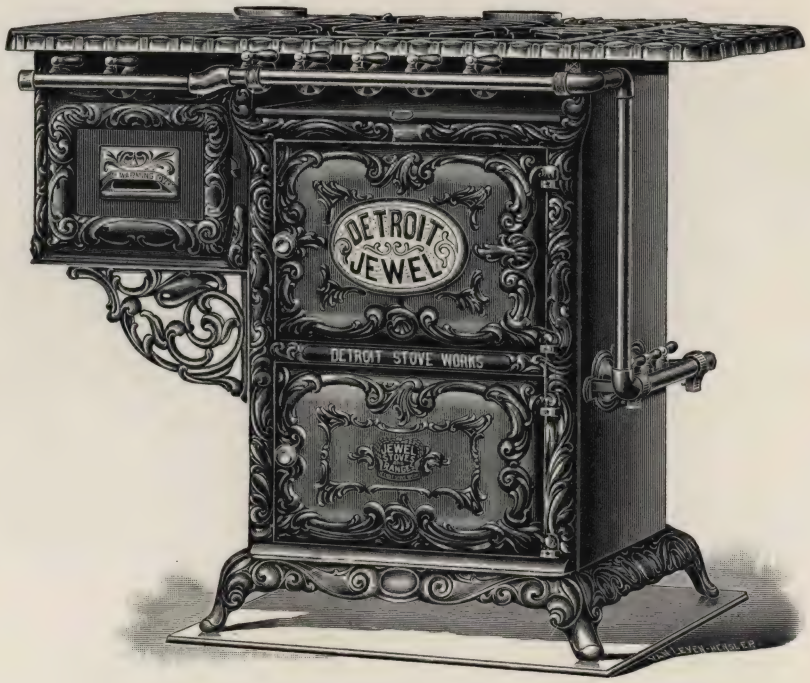
Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
30	16	L6	215	$37.50	Comprehend	243	$39.50	Eland
30	18	L6	235	41.50	Comprehensive	263	43.50	Elapse

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)

MEASUREMENTS

	No. 30-16	No. 30-18
Top, not including shelf	36 x 22½	38 x 24½

For other Measurements see page 33



RANGE WITH SIDE BROILER

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, Two Two-Line Burners with Lighter for Oven, and a Six-Line Burner with Lighter for Broiler; Lever Valves

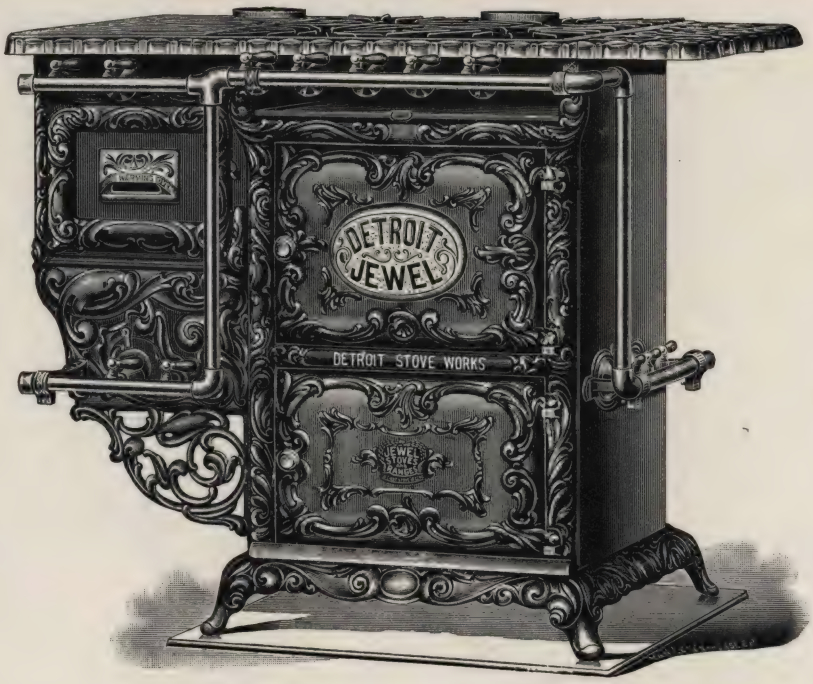
Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
30—14		LB	235	$43.00	Compress			
30—16		LB	245	45.00	Comprise	273	$47.00	Elastic
30—18		LB	265	49.00	Compromise	293	51.00	Elasticity

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)

MEASUREMENTS

	No. 30-14	No. 30-16	No. 30-18
Top, with Broiler, not including shelf...	34¼ x 21½	36 x 22½	38 x 24½
Side Broiler	16 x 11¼ x 9	17 x 11¼ x 9	19 x 11¼ x 9
Cake Griddle.....	17 x 7	17 x 7	19 x 8

For other Measurements see page 33



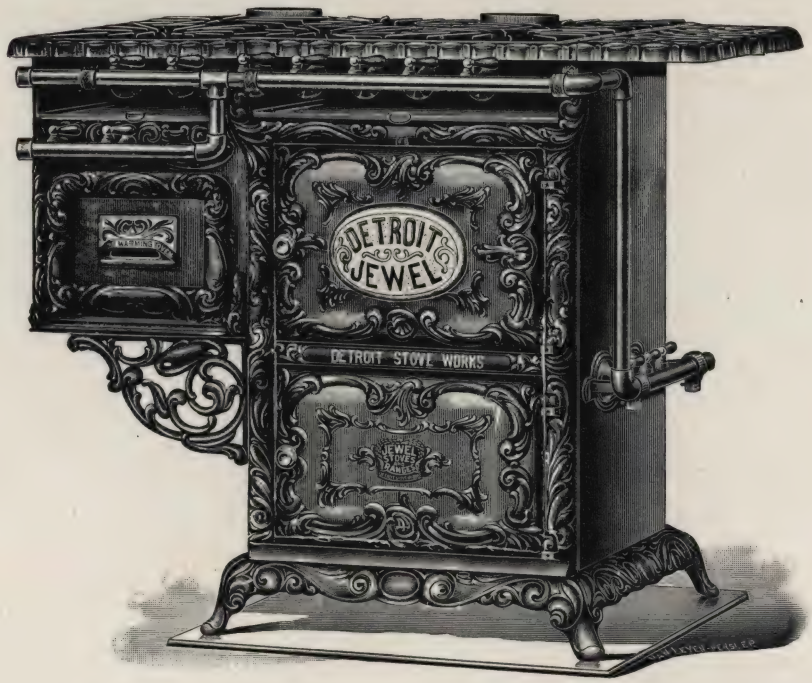
RANGE WITH WATER HEATER AND SIDE BROILER

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, Two Two-Line Burners with Lighter for Oven, and Six-Line Burners and Lighters for Water Heater and Broiler; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
30	14	LBW	295	$58.00	Compulsion			
30	16	LBW	305	60.00	Compulsory	333	$62.00	Elate
30	18	LBW	325	64.00	Compunction	353	66.00	Elation

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)
If Water Heater is wanted with *Brass* instead of Iron Coil, add $10.00 list. (*Code*, Colt)
For *method of connecting range to pressure boiler*, see page 28.

Measurements same as on preceding pages



RANGE WITH SIX BURNER TOP AND SIDE BROILER

With Five Single Burners, One Giant Burner of Double Capacity,
One Simmering Burner for Top of Range, a Six-Line
Burner for High Broiler, and Two Two-Line
Burners with Lighter for Ovens;
Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
30	16	L6B	275	$52.50	Computation	303	$54.50	Elder
30	18	L6B	295	56.50	Compute	323	58.50	Elderly

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)

Measurements same as those on pages 35 and 36

RANGE WITH SIX BURNER TOP AND WATER HEATER

With Five Single Burners, One Giant Burner of Double Capacity, One Simmering Burner at Top of Range, a Six-Line Burner for Water Heater, and Two Two-Line Burners with Lighter for Ovens; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
30	16	L6W	275	$52.50	Comrade	303	$54.50	Eldest
30	18	L6W	295	56.50	Concave	323	58.50	Eldorado

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)
If *Brass* instead of Iron Coil is wanted in Water Heater, add $10.00 list. (*Code*, Colt)
For illustration showing *method of connecting range to pressure boiler*, see page 28.

Measurements same as those on pages 34 and 35

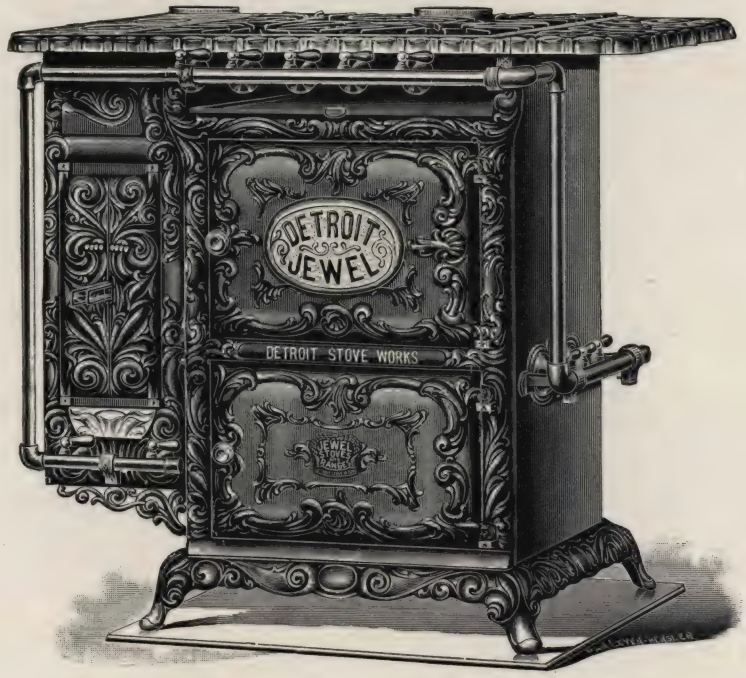
RANGE WITH SIX BURNER TOP SIDE BROILER AND WATER HEATER

With Five Single Burners, One Giant Burner of Double Capacity, One Simmering Burner at Top of Range, a Six-Line Burner for Water Heater, a Six-Line Burner for Side Broiler, and Two Two-Line Burners with Lighter for Ovens; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
30—16		L6BW	335	$67.50	Conceal	363	$69.50	Elect
30—18		L6BW	355	71.50	Concealment	383	73.50	Election

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)
If Water Heater is wanted with *Brass* instead of Iron Coil, add $10.00 list. (*Code*, Colt)
For *method of connecting range to upright pressure boiler*, see page 28.

Measurements same as on preceding pages



RANGE WITH VERTICAL BROILER

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, Two Two-Line Burners with Lighter for Oven, and Two Six-Line Burners for Broiler; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
30	18	LV	270	$49.00	Concede	298	$51.00	Elective

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
For particulars regarding the Broiler, which we also make as an independent construction, see full page description on page 100.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)

MEASUREMENTS

Top, not including shelves..... 33½ x 24½
Vertical Broiler Chamber..... 8 x 14 x 25¼

Other Measurements same as those of Plain Range No. 30-18, page 33

Our Twenty Ninth Series

Detroit Jewel Gas Ranges

Have the Broiler conveniently placed above the baking oven, an arrangement which many people prefer, because it permits of more easily watching those operations in which the broiling oven is used. Have double walls, with protecting air space, but no asbestos lining.

In other respects the Twenty Ninth Series does not differ materially from the general construction described on pages 10 and 11.

PLAIN RANGE

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, a Six-Line Burner for Broiler, and Two Two-Line Burners with Lighter for Oven; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
29	16	LP	200	$34.50	Conceit	228	$36.50	Elector
29	18	LP	225	38.50	Conceited	253	40.50	Electorate

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)

MEASUREMENTS

	No. 29-16	No. 29-18
Baking Oven	16 x 16 x 11	18 x 18 x 12
Cubic Inches in Oven	2816	3888
Broiler	16 x 14 x 6½	18 x 16 x 6½
Top, without shelves	24 x 22½	26 x 24½
Two Top Shelves, each	6 x 21	6 x 24½
Height from floor	35¼	36¼
Size of Grates	10¼ x 20½	10¼ x 20½

RANGE WITH WATER HEATER

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, a Six-Line Burner for Broiler, Two Two-Line Burners with Lighter for Oven, and a Six-Line Burner with Lighter for Water Heater; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
29—16		LW	260	$49.50	Conceive	288	$51.50	Elegance
29—18		LW	285	53.50	Conception	313	55.50	Elegantly

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)
If Water Heater is wanted with *Brass* instead of Iron Coil, add $10.00 list. (*Code*, Colt)
For *method of connecting range to upright pressure boiler*, see page 28.

MEASUREMENTS

	No. 29-16	No. 29-18
Top, with Water Heater, not including shelf	36 x 22½	38 x 24½

Other Measurements same as on page 43

RANGE WITH TWO BURNER EXTENSION

With Five Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, Two Two-Line Burners with Lighter for Oven, and a Six-Line Burner for Broiler; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
29	16	L6	230	$42.00	Concern	258	$44.00	Elegy
29	18	L6	255	46.00	Concerning	283	48.00	Element

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)

MEASUREMENTS

	No. 29-16	No. 29-18
Top, not including shelf	36 x 22½	38 x 24½

For other Measurements see page 43

RANGE WITH SIDE BROILER

With Three Single Burners, One Giant Burner of Double Capacity,
One Simmering Burner for Top of Range, Six-Line Burners
for Broilers, and Two Two-Line Burners
with Lighter for Oven;
Lever Valves

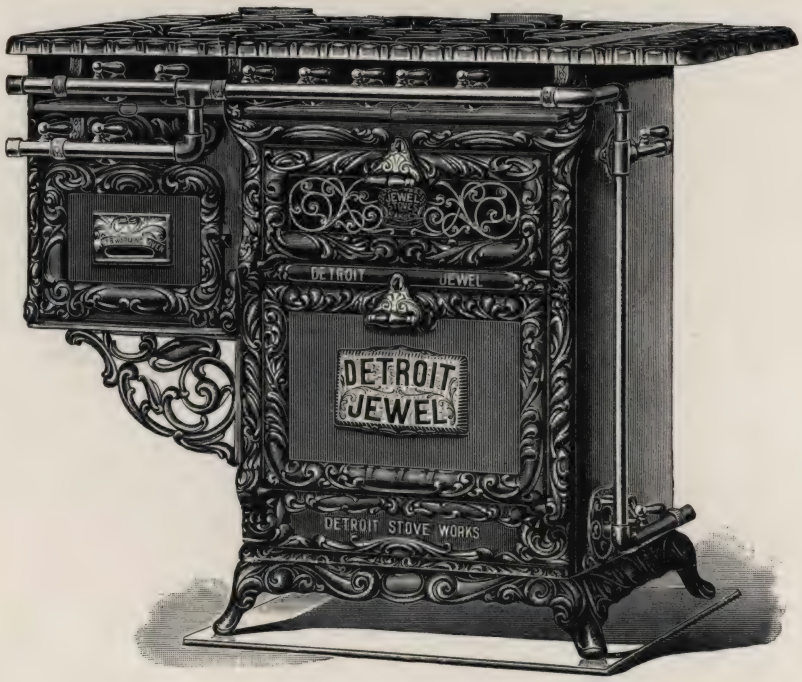
Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
29—16		LB	260	$49.50	Concession	288	$51.50	Elemental
29—18		LB	285	53.50	Conciliate	313	55.50	Elephant

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)

MEASUREMENTS

	No. 29-16	No. 29-18
Top, not including shelf	36 x 22½	38 x 24½

For other Measurements see page 43



RANGE WITH SIX BURNER TOP AND SIDE BROILER

With Five Single Burners, One Giant Burner of Double Capacity, a Simmering Burner at Top of Range, Six-Line Burners for Broilers, and Two Two-Line Burners with Lighter for Ovens; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
29	16	L6B	290	$57.00	Conciliation	318	$59.00	Elevation
29	18	L6B	315	61.00	Concise	343	63.00	Elevator

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)

Measurements same as on preceding pages

Thirty First Series

Detroit Jewel Gas Ranges

RANGES OF THIS SERIES
HAVE ALL CAST BODIES

They were designed to meet a certain demand for a gas range which, while costing more, would outlast the lighter construction.

In other respects this series follows closely the description printed on pages 10 and 11.

We recommend especially the Thirty First Series for natural gas. For style of top used for natural gas see illustration on page 11.

PLAIN RANGE

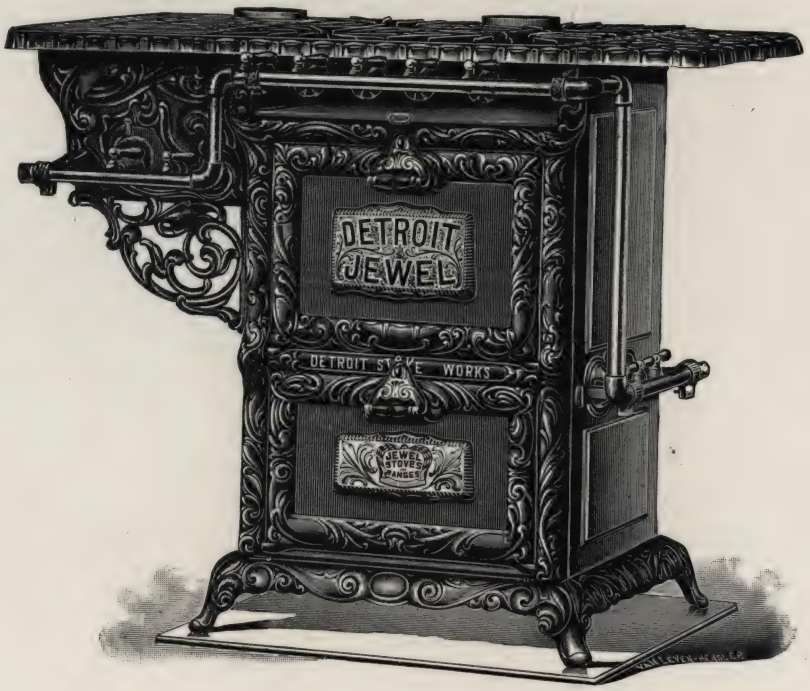
With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, and Two Two-Line Burners with Lighter for Oven; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
31	16	LP	230	$37.00	Concisely	258	$39.00	Elf
31	18	LP	260	41.00	Conclave	288	43.00	Elfin

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)

MEASUREMENTS

	No. 31-16	No. 31-18
Upper Baking Oven	16 x 16 x 11	18 x 18 x 12
Cubic Inches in Upper Oven	2816	3888
Lower Broiling and Roasting Oven	16 x 16 x 10	18 x 18 x 11
Top Plate, not including shelves	24 x 22½	26 x 24½
Two Top Shelves, each	21 x 6	24½ x 6
Height from floor	34	36
Grates	20½ x 10¼	20½ x 10¼



RANGE WITH WATER HEATER

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, Two Two-Line Burners with Lighter for Oven, and a Six-Line Burner with Lighter for Water Heater; Lever Valves

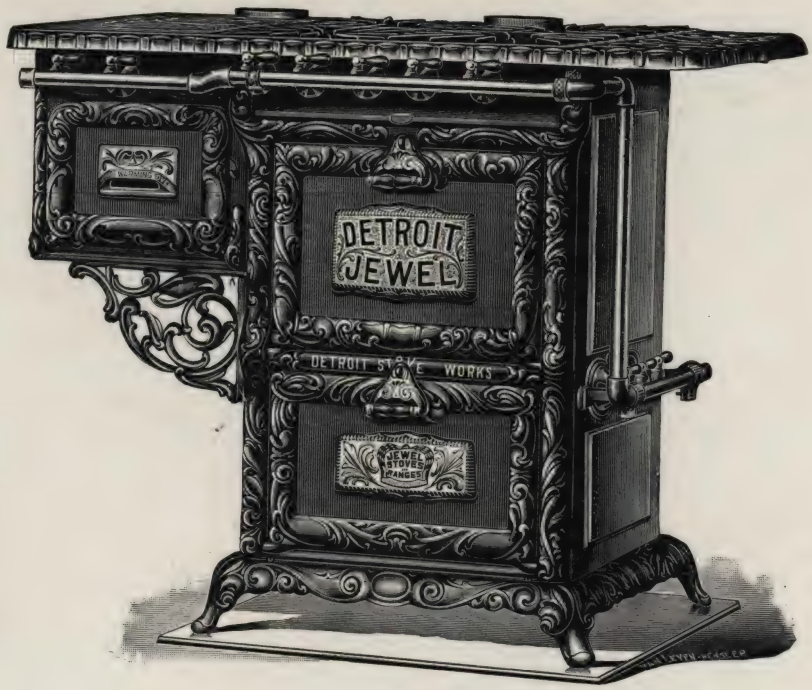
Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
31—16		LW	290	$52.00	Conclude	318	$54.00	Elfish
31—18		LW	320	56.00	Conclusion	348	58.00	Eligible

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)
If Water Heater is wanted with *Brass* instead of Iron Coil, add $10.00 list. (*Code*, Colt)
For *method of connecting range to upright pressure boiler*, see page 28.

MEASUREMENTS

	No. 31-16	No. 31-18
Top, with Water Heater, not including shelf.....	36 x 22½	38 x 24½

Other Measurements same as on page 49



RANGE WITH SIDE BROILER

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, Two Two-Line Burners with Lighter for Oven, and a Six-Line Burner with Lighter for Broiler; Lever Valves

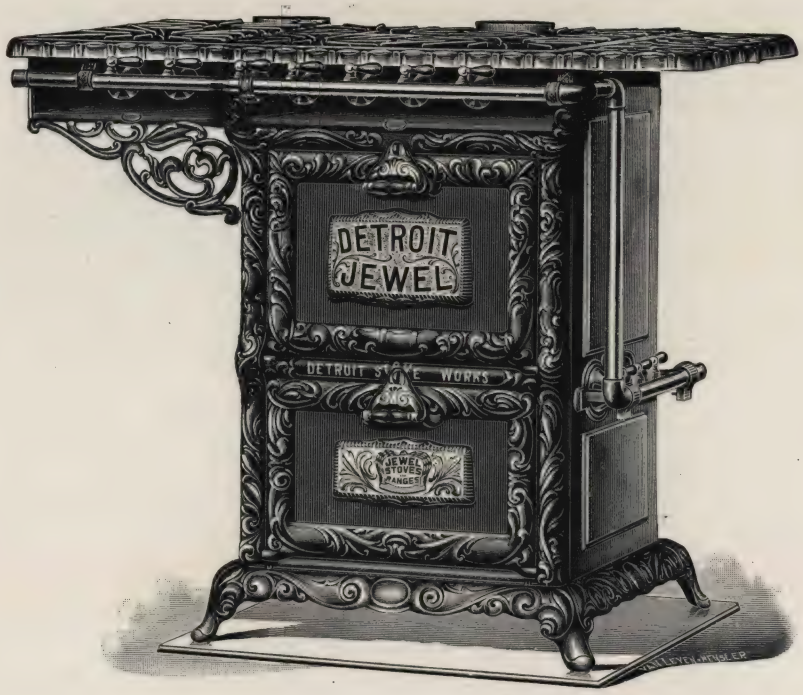
Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
31—16		LB	290	$52.00	Conclusive	318	$54.00	Eliminate
31—18		LB	320	56.00	Conclusively	348	58.00	Elite

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)

MEASUREMENTS

	No. 31-16	No. 31-18
Top, with Broiler, not including shelf	36 x 22½	38 x 24½
High Broiler	17 x 11¼ x 9	19 x 11¼ x 9
Cake Griddle	17 x 7	19 x 8

For other Measurements see page 49



RANGE WITH SIX BURNER TOP

With Five Single Burners, One Giant Burner of Double Capacity,
One Simmering Burner for Top of Range, and Two
Two-Line Burners with Lighter for
Ovens; Lever Valves

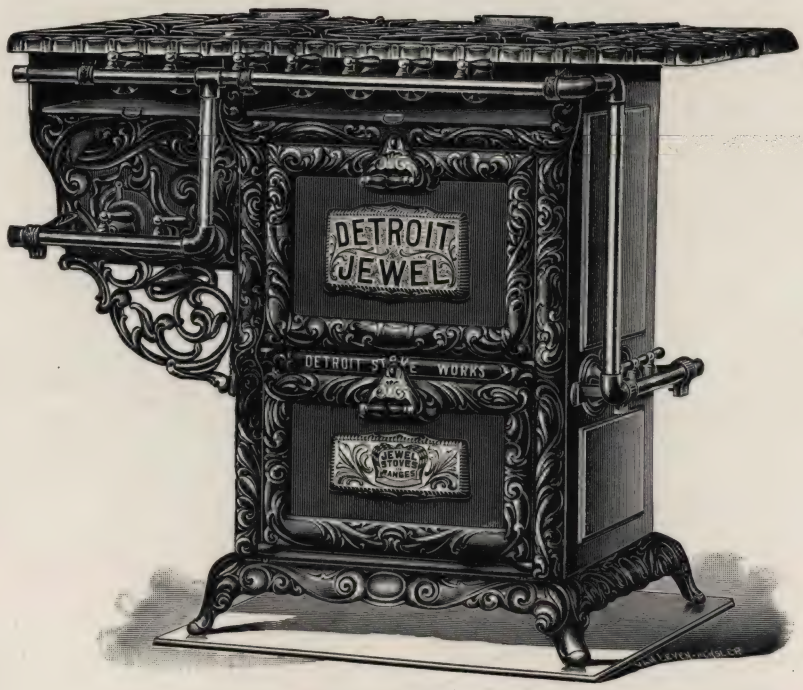
Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
31—16		L6	260	$44.50	Concoct	288	$46.50	Elixir
31—18		L6	290	48.50	Concord	318	50.50	Elipse

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)

MEASUREMENTS

	No. 31-16	No. 31-18
Top, not including shelf	36 x 22½	38 x 24½

For other Measurements see page 49



RANGE WITH SIX BURNER TOP AND WATER HEATER

With Five Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, a Six-Line Burner for Water Heater, and Two Two-Line Burners with Lighter for Ovens; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
31—16		L6W	320	$59.50	Concourse	248	$61.50	Elm
31—18		L6W	350	63.50	Concrete	378	65.50	Elocution

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)
If *Brass* instead of Iron Coil is wanted in Water Heater, add $10.00 list. (*Code*, Colt)
For *method of connecting range to upright pressure boiler*, see page 28

MEASUREMENTS

	No. 31-16	No. 31-18
Top, not including shelf	36 x 22½	38 x 24½

For other Measurements see page 49

RANGE WITH SIDE BROILER AND WATER HEATER

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, Two Two-Line Burners for Oven, with Oven Lighter, and Six-Line Burners and Lighters for Water Heater and Broiler; Lever Valves

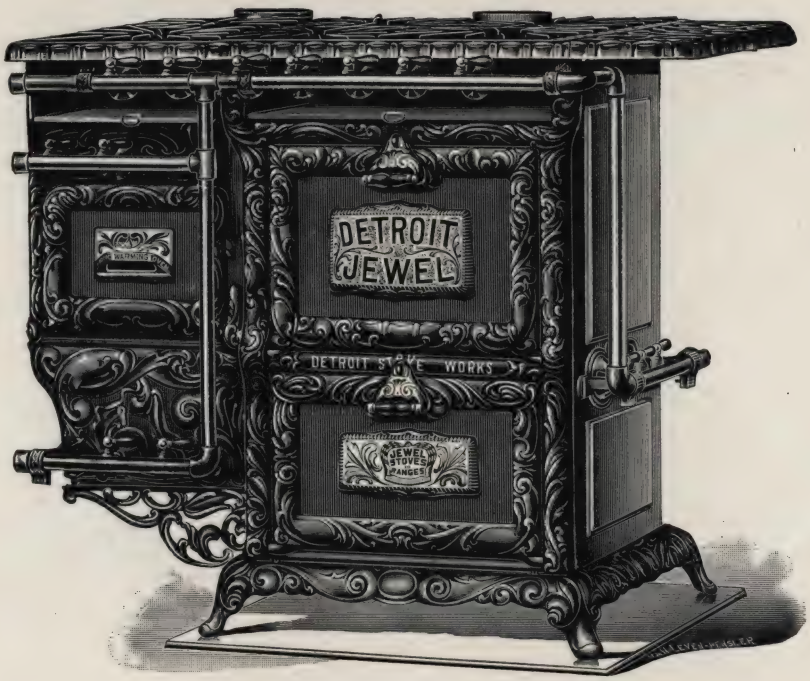
Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
31—16		LBW	350	$67.00	Concretely	378	$69.00	Elongate
31—18		LBW	380	71.00	Concur	408	73.00	Elope

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)
If Water Heater is wanted with *Brass* instead of Iron Coil, add $10.00 list. (*Code*, Colt)
For *method of connecting range to upright pressure boiler*, see page 28.

MEASUREMENTS

	No. 31-16	No. 31-18
Top, not including shelf	36 x 22½	38 x 24½

Measurements same as on preceding pages



RANGE WITH SIX BURNER TOP SIDE BROILER AND WATER HEATER

With Five Single Burners, One Giant Burner of Double Capacity, a Simmering Burner at Top of Range, Six-Line Burners for Water Heater and Side Broiler, and Two Two-Line Burners with Lighter for Ovens; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
31—16		L6BW	380	$74.50	Concussion	408	$76.50	Elopement
31—18		L6BW	410	78.50	Condemn	438	80.50	Eloquence

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)
If Water Heater is wanted with *Brass* instead of Iron Coil, add $10.00 list. (*Code*, Colt)
For *method of connecting range to upright pressure boiler*, see page 28.

MEASUREMENTS

	No. 31-16	No. 31-18
Top, not including shelf	36 x 22½	38 x 24½

For other Measurements see page 49

New Thirty Fifth Series

Detroit Jewel Gas Range

Here is an attractively modeled range which we know will meet with the approval of those who have been comparing our prices with figures quoted by other manufacturers on inferior goods, but really their best constructions.

This range has a double body, with circulating air space, and is made from Cold Rolled Steel, dull black finish, with ornamental cast trimmings and leg base, substantially like the best grade of ranges offered by other makers, except that it also embodies in its construction the well known, distinctive, and superior features which have made our Twenty Fifth Series famous, such as the standard Star-shaped, One-Piece, Removable Burners, including a Giant Burner and a Simmering Burner, oven flue construction, double Bottom with circulating air space, spring poised and lined Drop Oven Doors, forming, when dropped, a convenient oven shelf, with ventilated door spring boxes, etc., etc.

It is made in two sizes, and can be fitted for Natural Gas if desired. See illustration on page 11. The price is very low and the stove is the very best ever offered at the price. We are confident it will prove entirely satisfactory to Gas Companies and users.

PLAIN RANGE

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, and Two Two-Line Burners for Oven, with Oven Lighter; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
35	16	LP	180	$30.00	Eagerly	208	$32.00	Else
35	18	LP	200	33.50	Eagerness	228	35.50	Elude

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)

MEASUREMENTS

	No. 35-16	No. 35-18
Upper Baking Oven	16 x 16 x 11	18 x 18 x 12
Cubic Inches in Upper Oven	2816	3888
Lower Broiling and Roasting Oven	16 x 16 x 10	18 x 18 x 11
Top Plate, not including shelves	24 x 22½	26 x 24½
Two Top Shelves, each	21 x 6	24½ x 6
Height from floor	34	36
Grates	20½ x 10¼	20½ x 10¼

RANGE WITH WATER HEATER

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, Two Two-Line Burners for Oven, with Oven Lighter, and a Six-Line Burner and a Lighter for Water Heater; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
35	16	LW	240	45.00	Earl	268	$47.00	Embryo
35	18	LW	260	48.50	Earldom	288	50.50	Elusive

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If *Brass* instead of Iron Coil is wanted in Water Heater, add $10.00 list. (*Code*, Colt)
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)
For cut showing *method of connecting range to pressure boiler*, see page 28.

MEASUREMENTS

	No. 35-16	No. 35-18
Top with Water Heater, not including shelf	36 x 22½	38 x 24½

For other Measurements see page 57

RANGE WITH SIDE BROILER

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, Two Two-Line Burners with Lighter for Oven, and a Six-Line Burner with Lighter for Broiler; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
35—	16	LB	240	45.00	Earnestly	268	$47.00	Elysian
35—	18	LB	260	48.50	Earnestness	288	50.50	Emanate

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)

MEASUREMENTS

	No. 35-16	No. 35-18
Top with Broiler, not including shelf	36 x 22½	38 x 24½
Side Broiler	17 x 11¼ x 9	19 x 11¼ x 9
Cake Griddle	17 x 7	19 x 8

For other Measurements see page 57

RANGE WITH TWO BURNER TOP EXTENSION

With Five Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, and Two Two-Line Burners with Lighter for Ovens; Lever Valves

Number Series	Oven	Style	For Manufactured Gas Weight	List	Code	For Natural Gas Weight	List	Code
35	16	L6	210	$37.50	Earning	238	$39.50	Emanation
35	18	L6	230	41.00	Earth	258	43.00	Emancipate

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)

MEASUREMENTS

	No. 35-16	No. 35-18
Top, not including shelf	36 x 22½	38 x 24½

For other Measurements see page 57

Twenty Third and Twenty Fourth Series

Detroit Jewel Gas Ranges

This range was specially designed to compete with prices quoted by manufacturers whose stoves cost materially less to manufacture than do our full size asbestos lined, Blue Planished Steel Ranges. It is constructed with double body of Cold Rolled Steel, with protecting air space, dull Black finish, same as made by nearly all other manufacturers.

It is provided with our standard Star-Shaped, Removable, One-Piece Burners, with one Giant Burner and one Simmering Burner, same as on our Twenty Fifth Series, described on page 8, having also the same flue construction, etc.

This range is a far better one than the best stove made by most of our competitors, and is sold at a very low figure. We are confident it will give entire satisfaction to the user and to the Gas Company.

It is made in two sizes only, without side attachment, and is not made for natural gas. The Twenty Fourth Series Ranges have Double, Spring Balanced, Drop Doors, forming, when opened, a convenient shelf, flush with the oven bottom. The Twenty Third Series have all cast fronts, including the doors, which swing on hinges.

PLAIN RANGE

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, and Two Two-Line Burners with Lighter for Ovens; Lever Valves

No. 24-16 LP.....	*Weight* 150	*List* $28.00	*Code* Condemnable
" 24-18 LP.....	165	31.00	Condemnation

This range is not made with closed top for *Natural Gas*, but is used with success for Natural Gas with open top grates, as shown in illustration.

MEASUREMENTS

	No. 24-16	No. 24-18
Upper Baking Oven	16 x 16 x 11	18 x 18 x 12
Cubic Inches in Upper Oven	2816	3888
Lower Broiling and Roasting Oven	16 x 16 x 8½	18 x 18 x 8½
Top Plate, not including shelves	22 x 22	23½ x 23
Two Top Shelves, each	22 x 6	23 x 6
Height from floor	32½	33½
Grates	20½ x 10¼	20½ x 10¼

PLAIN RANGE

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, and Two Two-Line Burners with Lighter for Ovens; Lever Valves

No. 23-16 LP	*Weight* 155	*List* $26.50	*Code*	Condemned
" 23-18 LP	170	29.50		Condensate

This range is not made with closed top for *Natural Gas*, but is used with success for Natural Gas with open top grates, as shown in illustration.

MEASUREMENTS

	No. 23-16	No. 23-18
Upper Baking Oven	16 x 16 x 11	18 x 18 x 12
Cubic Inches in Upper Oven	2816	3888
Lower Broiling and Roasting Oven	16 x 16 x 8½	18 x 18 x 8½
Top Plate, not including shelves	22 x 22	23½ x 23
Two Top Shelves, each	22 x 6	23 x 6
Height from floor	32½	33½
Grates	20½ x 10¼	20½ x 10¼

New Thirty Fourth Series

Detroit Jewel Gas Range

This range was specially designed to meet competition on ranges made, by other manufacturers, of stamped steel, or without a cast front. The oven door, having a cast frame, is more durable, will not rust out at the corners, as will be the case with stamped steel doors, will not bend or twist out of shape, but will be strong enough to use as a shelf, and looks more like a range.

It is substantially made, with a double body of Cold Rolled Steel, dull black finish, with ornamental cast trimmings, double bottom with circulating air space, spring poised drop oven door, forming, when open, a convenient oven shelf, having also ventilated door spring boxes.

It is made in two sizes, and is provided with our standard Star-shaped, One-Piece, Removable Burners, one a Giant Burner of double capacity, with a Simmering Burner, and the same flue construction as used in our best ranges.

We feel sure that Gas Companies will find this the best, most attractive, and most satisfactory gas range ever offered for the price.

PLAIN RANGE

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, and Two Two-Line Burners, with Lighter, for Ovens; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
34	16	LP	135	$26.00	Earthen	178	$29.00	Embargo
34	18	LP	155	29.00	Earthly	193	32.00	Embark

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.

MEASUREMENTS

	No. 34-16	No. 34-18
Upper Baking Oven	16 x 16 x 11	18 x 18 x 12
Cubic Inches in Upper Oven	2816	3888
Lower Broiling and Roasting Oven	16 x 16 x 8½	18 x 18 x 8½
Top Plate, not including shelves	22 x 22	23½ x 23
Two Top Shelves, each	22 x 6	23 x 6
Height from floor	32½	33½
Grates	20½ x 10¼	20½ x 10¼

Twenty Sixth Series

Detroit Jewel Gas Ranges

Are similar in every respect to the Twenty Fifth Series, except that they have single ovens instead of double. The body and burner construction is fully described and illustrated on pages 6 to 9 inclusive, and a general description will be found on pages 10 and 11. This is the very best single oven gas range on the market. There is Detroit Jewel Quality in every detail.

PLAIN RANGE

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, and a Six-Line Burner with Lighter for Oven; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
26	14	LP	150	$24.00	Condensation			
26	16	LP	160	26.00	Condense	188	$28.00	Embassy
26	18	LP	175	29.00	Condenser	203	31.00	Embellish

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)

MEASUREMENTS

	No. 26-14	No. 26-16	No. 26-18
Oven	14½ x 15 x 11	16 x 16 x 11	18 x 18 x 12
Cubic Inches in Oven	2392½	2816	3888
Top Plate, not including shelves	22¼ x 21½	24 x 22½	26 x 24½
Two Top Shelves, each	21 x 6	21 x 6	24½ x 6
Height from floor	30	30	31
Grates	18 x 9	20½ x 10¼	20½ x 10¼

RANGE WITH WATER HEATER

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, a Six-Line Burner with Lighter for Oven, and a Six-Line Burner with Lighter for Water Heater; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
26	14	LW	210	$39.00	Condensity			
26	16	LW	220	41.00	Conder	248	$43.00	Emblazon
26	18	LW	235	44.00	Condescend	263	46.00	Emblem

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)
Additional cost of this range with *Brass* instead of Iron Coil in Water Heater, $10.00 list. (*Code*, Colt)
For *method of connecting range to pressure boiler*, see page 28.

MEASUREMENTS

	No. 26-14	No. 26-16	No. 26-18
Top with Water Heater, not including shelf	34¼ x 21½	36 x 22½	38 x 24½

For other Measurements see page 67

RANGE WITH SIDE BROILER

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, a Six-Line Burner with Lighter for Oven, and a Six-Line Burner with Lighter for Broiler; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
26	14	LB	210	$39.00	Condescension			
26	16	LB	220	41.00	Condign	248	$43.00	Embody
26	18	LB	235	44.00	Condiment	263	46.00	Emboss

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)
This construction places the broiler at a *convenient height for operator*, and at the same time gives *larger top surface*, with *two lids above broiler*, which can be used when necessary for top cooking. Long cake griddle, etc.

MEASUREMENTS

	No. 26-14	No. 26-16	No. 26-18
Top with Broiler, not including shelf	34¼ x 21½	36 x 22½	38 x 24½
Side Broiler	16 x 11¼ x 9	17 x 11¼ x 9	19 x 11¼ x 9
Cake Griddle	17 x 7	17 x 7	19 x 8

For other Measurements see page 67

RANGE WITH TWO BURNER EXTENSION

With Five Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, and a Six-Line Burner with Lighter for Oven; Lever Valves

Number			For Manufactured Gas			For Natural Gas		
Series	*Oven*	*Style*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
26	16	L6	190	$33.50	Condite	218	$35.50	Embrace
26	18	L6	205	36.50	Condition	233	38.50	Embroil

Ranges for *Manufactured Gas* shipped unless *Natural Gas* is specified. See page 11.
If wanted with *Needle* instead of Lever Handled Valves, add 50 cents list. (*Code*, Addison)

MEASUREMENTS

	No. 26-16	No. 26-18
Top, not including shelf	36 x 22½	38 x 24½

For other Measurements see page 67

Number Thirty Three

Detroit Jewel Gas Range

Is made in one size only, having a 16 inch oven, single body, of Cold Rolled Steel, dead black finish, and asbestos lining. The doors are cast, and swing on hinges.

It has the same Standard Star-Shaped, Removable, One-Piece, Burner, and Flue Construction, as used on the Twenty Fifth Series.

This range is designed to meet prices quoted by our competitors on ranges which in no wise compare with it in quality. It is sure to give the best of satisfaction to the Gas Company and to consumers.

PLAIN RANGE

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, and a Four-Line Burner with Lighter for Ovens; Lever Valves

No. **33-16** LP *Weight* **140** *List* **$22.50** *Code* Conditional

This range is not made with closed top for *Natural Gas* but is used with success for Natural Gas with open top grates, as shown in illustration

MEASUREMENTS

	No. 33-16
Oven	16 x 16 x 11
Cubic inches in Oven	2816
Top Plate, not including shelves	22 x 22
Two Top Shelves, each	22 x 6
Height from floor	30
Grates	20½ x 10¼

Twenty Seventh and
Twenty Eighth Series

Detroit Jewel Gas Ranges

ARE GOOD, ECONOMICAL,
ALL STEEL RANGES, LIGHT IN WEIGHT
AND LOW IN PRICE

They are economical because there is no iron to heat up and the sides are asbestos lined. The body is of blue steel and the front doors and back are double. In that respect as in others, they are far superior to ranges usually sold at these prices.

The side shelves and top are of cast iron and will not warp from the heat. The burners are of our standard removable, one-piece star shaped design, same as on the Twenty Fifth Series.

The Twenty Seventh Series has double ovens and the Twenty Eighth Series single ovens.

PLAIN RANGE

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, and Two Two-Line Burners with Lighter for Ovens; Lever Valves

No. 27-16 P	*Weight* 125	*List* $22.50	*Code* Conditionate
" 27-18 P	140	24.50	Condole

This range is not made with closed top for *Natural Gas*, but is used with success for Natural Gas with open top grates, as shown in illustration

MEASUREMENTS

	No. 27-16	No. 27-18
Baking Ovens	16 x 16 x 11	18 x 18 x 12
Cubic inches in Oven	2816	3888
Broiling Oven	16 x 17 x 9	18 x 19 x 10
Top Plate, not including shelves	21½ x 19¾	21½ x 19¾
Two Top Shelves, each	20 x 4½	20 x 4½
Height from floor	31½	33½
Grates	18 x 9	18 x 9

PLAIN RANGE

With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, and a Two-Line Burner with Lighter for Oven; Lever Valves

No. 28-16 P	*Weight* 115	*List* $19.50	*Code* Condolement
" 28-18 P	130	21.50	Condolence

This range is not made with closed top for *Natural Gas*, bu' is used with success for Natural Gas with open top grates, as shown in illustration

MEASUREMENTS

	No. 28-16	No. 28-18
Oven	16 x 16 x 11	18 x 18 x 12
Cubic Inches in Oven	2816	3888
Top Plate, not including shelves	21½ x 19¾	21½ x 19¾
Two Top Shelves, each	20 x 4½	20 x 4½
Height from floor	29½	30½
Grates	18 x 9	18 x 9

DETROIT JEWEL COOKER

No. 12 With 3 Single Top Burners *Weight* 80 *List* $12.50 *Code* Alphabet

Body is of smooth Blue Steel.

Ornamental stamped Double Oven Door, with *smooth* steel inner lining.

Oven door drops to a *horizontal position*, making a convenient shelf, and is held in this position by strong wire hangers.

Wire Oven Racks.

Tin Lining, with large *non-conducting* air space, or downward flue, utilizing heat to the fullest extent.

Oven Rack Slides are of double pressed tin, on a line with the oven opening.

Oven Door Fastening has a wooden bar and is always cool.

Burner is placed inside of the body, *full length of oven, thus spreading heat evenly.*

Strong Cast Iron Legs, *easily set in place without bolts*, and packed inside, convenient for shipping.

This is *an economical stove* for small families; *the oven heats quickly;* it is very convenient sometimes in small kitchens when desired as an adjunct to a coal range.

MEASUREMENTS

Top ..... 31¼ x 28¾
Body ..... 20 in. wide, 12½ in. deep, 19 in. high
Height of stove from floor ..... 32 inches

SKELETON FRAME GAS RANGE

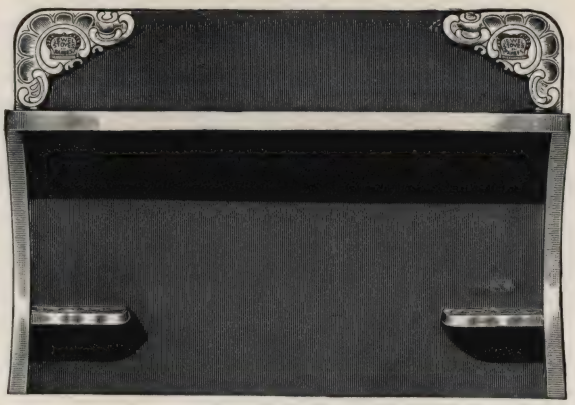
No. 24-18 X With 4 Top Burners *Weight* 100 *List* $19.00 *Code* Condonation

The above Range was built to meet the demand for a gas stove in cases where a baking oven is not required; this range, while very cheap, has *a large top surface and well constructed, economical burners*. It is a good, durable construction, and the burners are drilled like those used in our high grade ranges. *Portable Ovens*, shown on page 104, can be used on top, for baking or roasting, with great economy of gas.

This range is often used for *restaurant work*, two or more being placed together.

MEASUREMENTS

Top Plate, including shelves.....24 x 41
Height from floor..... 29¾



HIGH SHELF

High Shelf for any Range *Weight* 35 *List* $8.00 *Code* Near

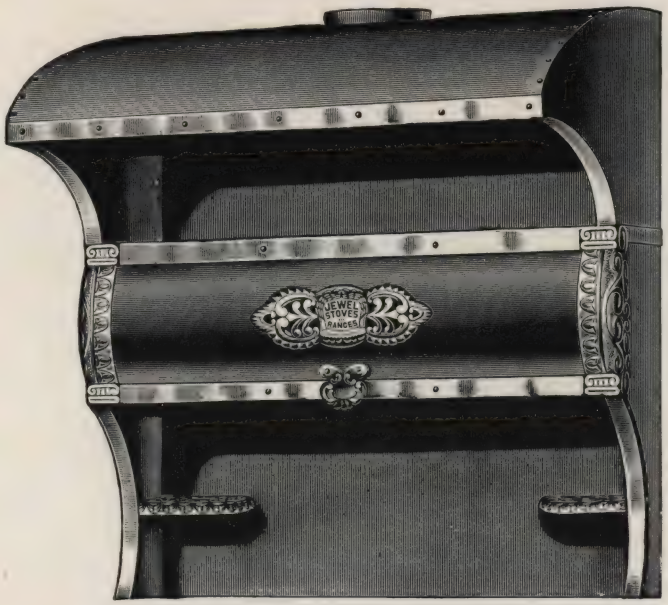
CANOPY WITH SHELF

Canopy with Shelf for any Range *Weight* 45 *List* $14.00 *Code* Condone

These goods are made of *Planished Steel of highest finish*, and with *heavily plated nickel trimmings*, as shown in cuts.
When ordering either High Shelf or Canopy with Shelf, *be sure to specify for which range it is wanted.*

HIGH CLOSET

High Closet for any Range *Weight* 45 *List* $14.00 *Code* Nearness



HIGH CLOSET AND CANOPY

High Closet and Canopy for any Range *Weight* 55 *List* $20.00 *Code* Conduce

These goods are made of *Planished Steel of highest finish*, and with *heavily plated nickel trimmings*, as shown in cuts.
When ordering either High Closet or High Closet and Canopy, *be sure to specify for which range it is wanted.*

32-18 Series

Detroit Jewel Gas Ranges

Our new No. 32-18 Range is built with an unusually high and deep oven, and the top surface is especially large.

It is an extra heavy, durable range, the body being built double, with an air space between the walls, and interlined with asbestos. It is made from extra heavy, 18 gauge, open hearth process, cold rolled steel, with ornamental cast base and door frames, heavy cast top, with top grates cast in sections.

Our standard one-piece, star-shaped, removable burners are used, and either needle or lever valves are furnished.

The flue construction is similar in every respect to that of our 25th Series, as described on page 10.

The Broilers are placed high, on a line with the eyes, and can, therefore, be conveniently watched when in operation.

DETROIT JEWEL SINGLE OVEN RANGE

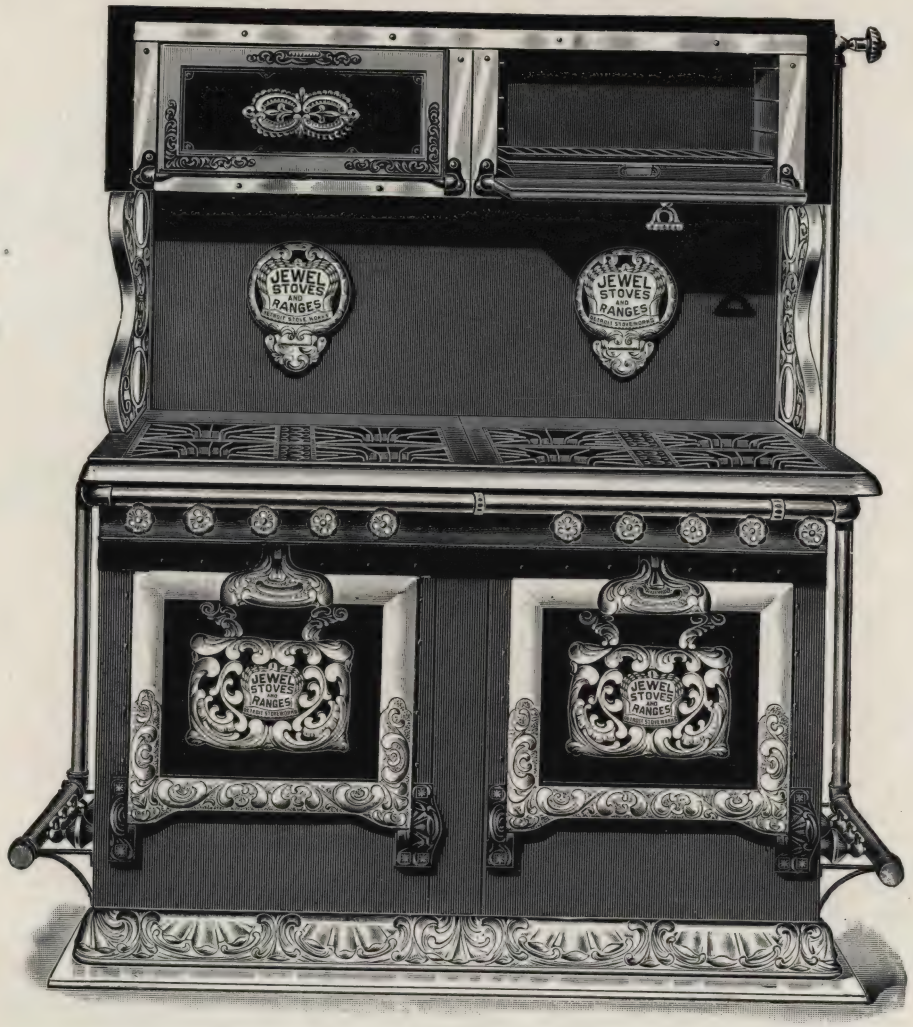
With Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner for Top of Range, Two Two-Line Burners with Lighter for Oven, and a Six-Line Burner in Elevated Broiler; Needle Valves or Lever Valves

		Weight	*List*	*Code*
No. 32-18	Plain Range	260	$50.00	Nebula
" 32-18	Range, with Elevated Broiler (as shown in illustration)	340	70.00	Nectar
Canopy, above Broiler, extra		40	10.00	Needful

An *extra heavy and durable* range.
For heating water use *No. 7 Independent Water Heater*, see page 95.
If ranges listed on this page are wanted for *Natural Gas*, add $2.00 list. All Detroit Jewels fitted for *Artificial Gas* unless otherwise ordered.

MEASUREMENTS

Top Surface, without shelf	25 x 31 inches
Top Shelf	7½ x 24 inches
Oven	18 x 22 x 14 inches
Cubic inches in Oven	5544
Elevated Broiler	18 x 12½ x 8 inches
Height from floor to top of Stove	29 inches
Height from floor to top of Broiler	56 inches
Size of Grates	10 x 21 inches



DETROIT JEWEL DOUBLE HOTEL RANGE

With Two Ovens, Six Single Burners, Two Giant Burners, and Two Simmering Burners on Top; Two Powerful Burners with Lighter for Each Oven, and a Six-Line Burner in Elevated Broiler; Needle or Lever Valves

No. 32-18 D Without Elev. Warming Closet or Broiler	*Weight* 515	*List* $110.00	*Code* Needle
" 32-18 D With Elv. Broiler and Warming Closet	650	145.00	Negative
" 32-18 D With Double Elevated Broilers	670	150.00	Neglect
Canopy, over all, extra (see page 92 for cut of Canopy)	65	17.00	Negligent

An *extra heavy and durable* range.
For *heating water* in connection with this range use the No. 7 Detroit Jewel Water Heater, shown on page 95.
If ranges listed on this page are wanted for *Natural Gas*, add $4.co list. Ranges for Manufactured Gas shipped unless Natural Gas is specified.

MEASUREMENTS

Top Surface.....49 x 31 in.
Ovens, each.....18 x 22 x 14 in.
Cubic inches in each Oven.....5544
Size of Grates.....10 x 21 in.
Elevated Broilers, each....18 x 12½ x 8 in.
Height from floor to top of Stove....29 in.
Height from floor to top of Broiler ...56 in.

Number 32-23

Detroit Jewel Hotel Gas Ranges

In designing our new Hotel Gas Ranges and Broilers we have anticipated every requirement of the most exacting chef, and the needs of the most modern and progressive hotel, large or small. In all particulars we have conformed closely to that standard which has been established after long practical experience.

These Ranges are substantially built, for heavy work, and can be used with either manufactured or natural gas.

They are built of best, heavy, open hearth process, cold rolled steel, with triple walls, and two intervening air spaces to serve as a protection to the outer wall and to confine the heat to the oven where it belongs.

They have extra heavy cast tops, with heavy top grates made in small sections, substantial and easily handled. Ovens are extra large, high, and deep, with Drop Doors, having polished malleable iron frames and strong supporting arms, forming, when dropped, convenient shelves, strong enough to support any weight that is apt to be put upon them. The door catch is positive in action and easily opened.

The floor is protected from the oven burners by a double steel bottom, interlined with mineral wool, and with an air space between plates. They have patent sectional oven bottoms consisting of heavy cast plates and sectional steel plates with an air space between. Oven Racks are open, made of flat cross bars of steel, and are strong and easily kept clean. Rack slides are double, of pressed steel.

Burners are one-piece, removable, star-shaped, drilled, of larger size than our standard burner. They rest upon and are kept in position by cross bars of steel. There are four burners in the top of each section. The oven has three two line removable burners of great capacity, and two lighters. Lever valves are used. A large pressed galvanized iron drip pan is placed under the top burners and is easily removed for cleaning.

The finish is dull black with polished door frames, handles, and high shelf trimmings and bracket. The horizontal top supply pipe, mixer caps, and valves are nickeled.

No. 32-23 Ranges can be used in batteries of two or more, set side by side. See illustration of double and triple equipments on pages 85 and 86. We substitute one or more broiler sections if desired.

Our Combination Coal (or Wood) and Gas Hotel Range consists of the No. 32-23 Hotel Gas Range combined with our No. 2 Hotel Range, for coal, or our No. 24 for wood, making an ideal equipment, where both fuels are used, the equal of which has never been offered.

The Broiler Section has the same general construction as the No. 32-23 Range, but the broiling oven is equipped with five two line drilled burners, and the oven top is lined with brick and fully protected.

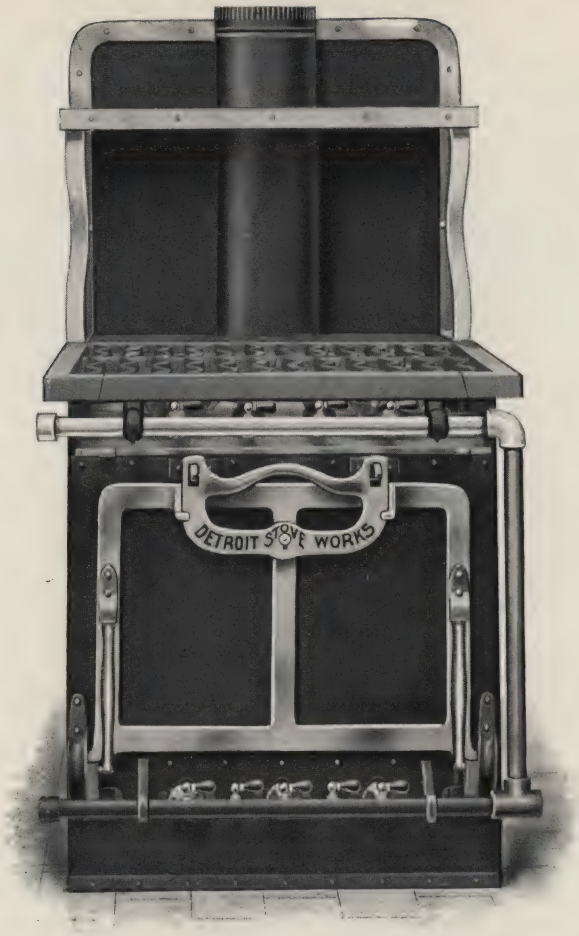
A convenient High Shelf is supplied when desired, together with one section of pipe for each oven or broiler.

The Coal Section of the No 32-23 Combination Range has a fire box large enough to keep the top, known as the "French top," at a very intense heat, with loose top plates, not too heavy to quickly heat through, but strongly ribbed to prevent all possibility of sagging. The French top is intended to be heated very hot and the utensils placed on top, not directly over the fire. It has one hole with cover made in ring sections.

It has a large ash pit with cast end, patent sectional oven bottom, to prevent warping, heavy fire brick linings, and ample room for protecting all exposed parts of the Range by means of fire brick ; very heavy Duplex grates are used, which with one movement of the crank cut out ashes and clinkers from the lower part of the fire, and by a repetition of the crank movement, quickly dump all clinkers.

The grates can be easily removed without disturbing the linings. A heavy "L" shaped water back covers the side of the fire box opposite the oven, and the back of the fire box, thus taking heat from two sides without chilling the oven. The tops of the ovens are protected by heavy cast iron plates, which are ribbed so as to hold ashes or cement, to prevent the oven tops from burning.

The pipe collar can be closed and the smoke flue run underneath, if desired.



DETROIT JEWEL SINGLE OVEN HOTEL GAS RANGE

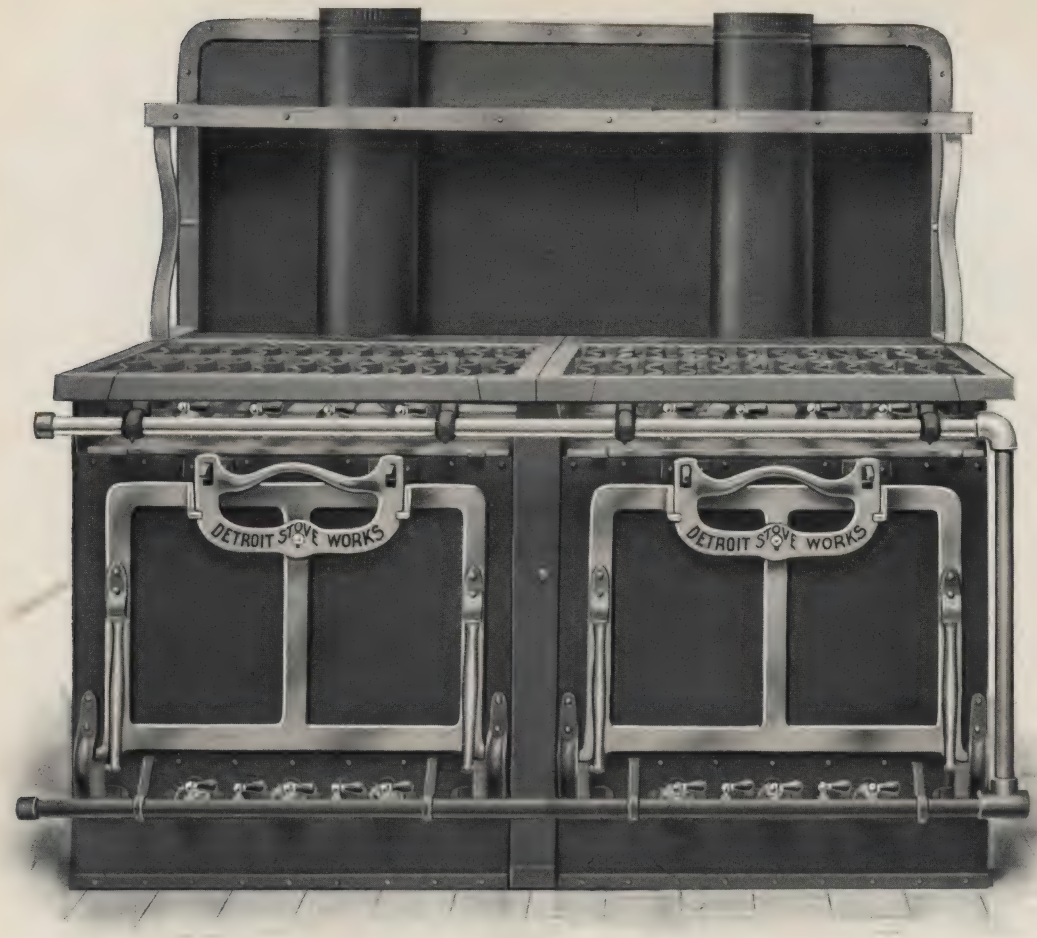
With Four Large Burners in Top of Range, and Three Two-Line Burners with Two Lighters in Oven; Lever Valves

No. 32-23 A Single Oven, without High Shelf,			
For Manufactured Gas	*Weight* 360	*List* $70.00	*Code* Emphasis
For Natural Gas	385	75.00	Emphatic
High Shelf, extra	30	10.00	Employ
High Closet, extra	75	25.00	Employer
Overhanging Canopy, extra	45	15.00	Emporium

For heating water in connection with this range use the *No. 8 Detroit Jewel Water Heater*, as shown on page 97.

MEASUREMENTS

Top Surface.....30 x 39 in.	Height from floor to top of Range 31½ in.
Oven.....23 x 28 x 16 in.	Height from floor to top of High Shelf 56½ in.
Cubic inches in Oven.....10304	Height from floor to top of High Closet 59 in.
Size of Grates.....27 x 27 in.	



DETROIT JEWEL DOUBLE OVEN HOTEL GAS RANGE

With Eight Large Burners in Top of Range, and Three Two-Line Burners with Two Lighters in Each Oven; Lever Valves

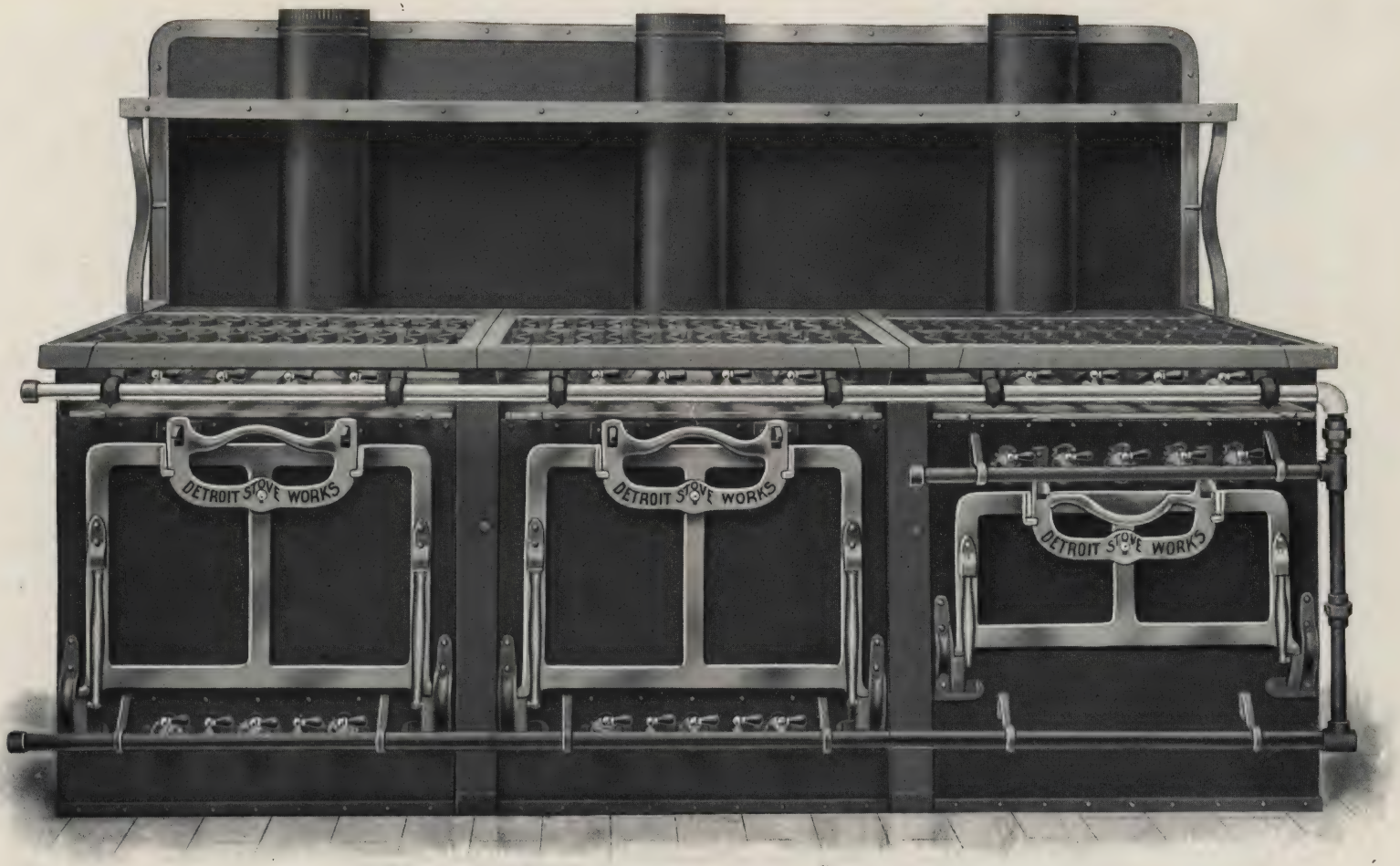
No. 32-23 AA Two Ovens, For Manufactured Gas	*Weight* 720	*List* $140.00	*Code* Empower
For Natural Gas	745	150.00	Empress
High Shelf extra	50	20.00	Empty
Warming Closet extra	140	50.00	Emulate
Overhanging Canopy extra	65	30.00	Emulation

For heating water in connection with this Range use the *No. 8 Detroit Jewel Water Heater*, as shown on page 97.
No. 32-23 B Broiler, see page 86, can be substituted for one of the above Ovens at same price as listed above.

MEASUREMENTS

Top Surface..... .....60 x 39 inches

Other Measurements same as on page 84



DETROIT JEWEL HOTEL GAS RANGE

Style—Two Ovens and One Broiler

See description and price on page 87

DETROIT JEWEL HOTEL GAS RANGE

Style –Two Ovens and One Broiler

With Four Large Burners in Top of Each Section, Three Two-Line Burners and Two Lighters in Each Oven, and Five Two-Line Burners in Broiler; Lever Valves

No. 32-23 AAB Two Ovens, one Broiler, For Manufactured Gas	*Weight*	1120	*List*	$210.00	*Code* Encamp
For Natural Gas		1195		225.00 ☐	Ecampment
No. 32-23 B Broiler Section only, For Manufactured Gas	*Weight*	400	*List*	$70.00	*Code* Enchant
For Natural Gas		425		75.00	Enchantment
High Shelf (over three sections), extra		75		30.00	Enchanted
High Warming Closets (over three sections), extra		210		75.00	Encircle
Overhanging Canopy (over three sections), extra		85		45.00	Encore

A third No. 32-23 Gas Range can be substituted for the Broiler section if desired.
For *High Shelf*, *High Closet*, and *Canopy* over single Broiler Section only, see prices on page 84.
For heating water in connection with this Range, use the *No. 8 Detroit Jewel Water Heater*, as shown on page 97.

MEASUREMENTS

Top Surface.....90 x 30 inches Broiling Oven.....22¼ x 28 x 10¼ inches

Other Measurements same as on pages 84

DETROIT JEWEL COMBINATION HOTEL RANGE

Gas Range with Two Ovens, each 23x28x16 in., Four Large Burners in Top of Range, and Three Two-Line Burners with Two Lighters in Oven; Lever Valves; combined with our No. 2 Hotel Coal Range, as described on page 83

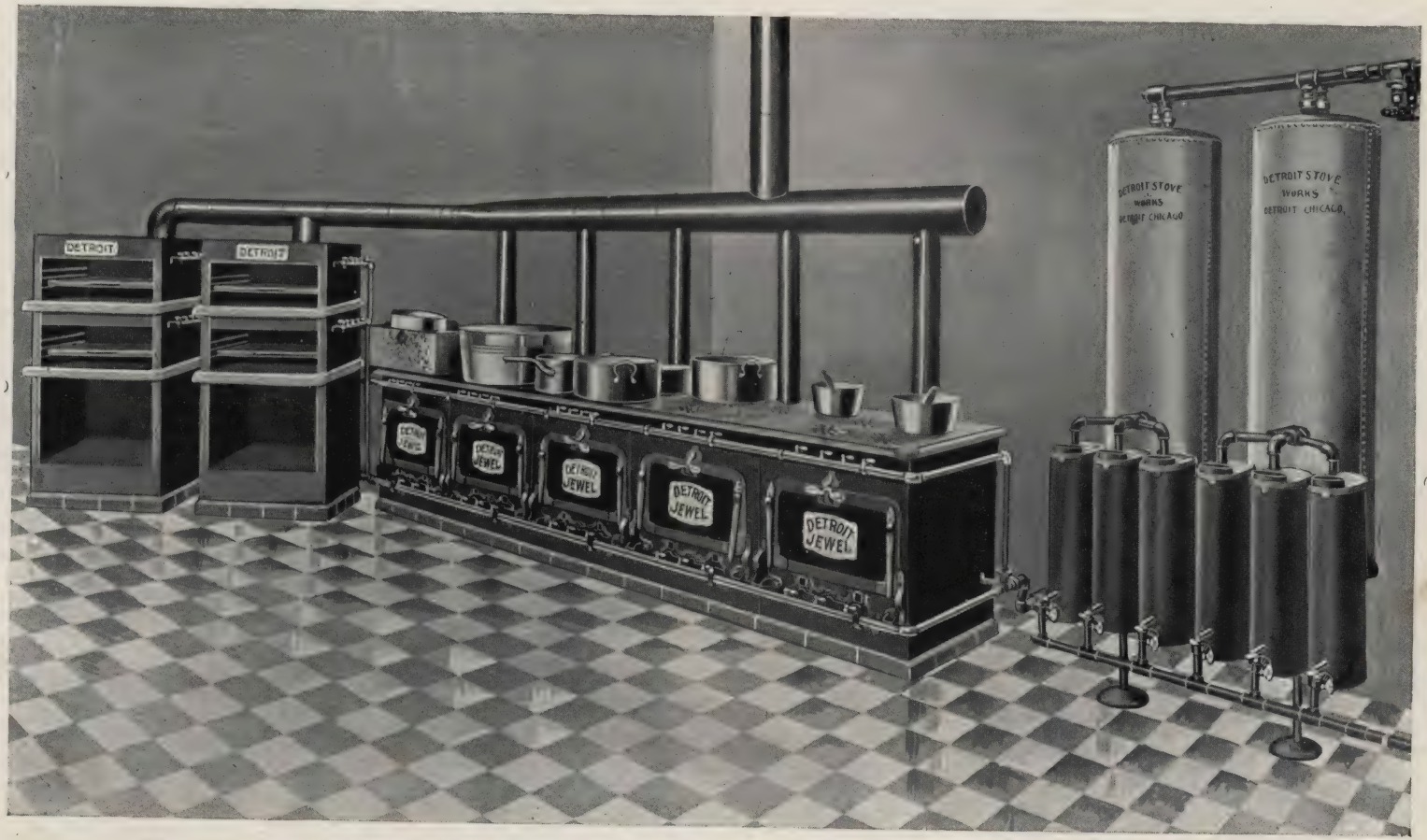
No. 32-23x2 Combination Range			
For Manufactured Gas	*Weight* 1135	*List* $210.00	*Code* Emulator
For Natural Gas	1160	215.00	Enable
High Shelf, extra	50	20.00	Enact
High Warming Closets, extra	140	50.00	Enactment
Overhanging Canopy, extra	70	35.00	Enactor
Water Back in coal section, extra		20.00	Converging

For heating water in connection with this Range, use the *No. 8 Detroit Jewel Water Heater*, as shown on page 97.
The above Range can be extended into any number of sections Coal or Gas Ranges.
The Coal Range is 4 ft. wide and the Gas Range is 2½ ft. wide.

MEASUREMENTS

Top Surface.....78 x 39 in.	Coal Range Oven.....23 x 28 x 16 in.
Top Surface of Coal Section.....48 x 39 in.	Height from floor to top of Range 31½ in.

Other Measurements same as on page 84



Detroit Jewel Hotel Gas Equipment, as used at Pan-American Exposition, Buffalo

Detroit Jewel
Combination Range

FOR GAS AND COAL OR WOOD

A Notable Range—This range is furnished for either illuminating or natural gas, and for either hard coal, soft coal, coke, or wood, as ordered. In it is embodied the most modern ideas of gas, coal and wood range construction. It is intended for those who desire the very best range obtainable, and therefore in building it no expense has been spared. The idea of incorporating every desirable feature was constantly kept in view, and in style, finish, convenience, durability and mechanical construction it will be found the most perfect cooking apparatus ever built.

Its Great Convenience—For those who desire to use gas during the summer, and coal or wood for the purpose of heating the kitchen in winter, this range is especially desirable. It occupies much less space in the kitchen than two separate ranges. They also will appreciate it who, on special occasions, require more cooking surface than is available on any single stove. And we may also mention its desirability in localities where natural gas is used, which fuel supply occasionally gives out in extremely cold weather. Furthermore, when it is desired to use coal generally, it is a great advantage to also have a gas range which can be started in a second for light work, and a gas broiler will never be dispensed with when once used.

MEASUREMENTS

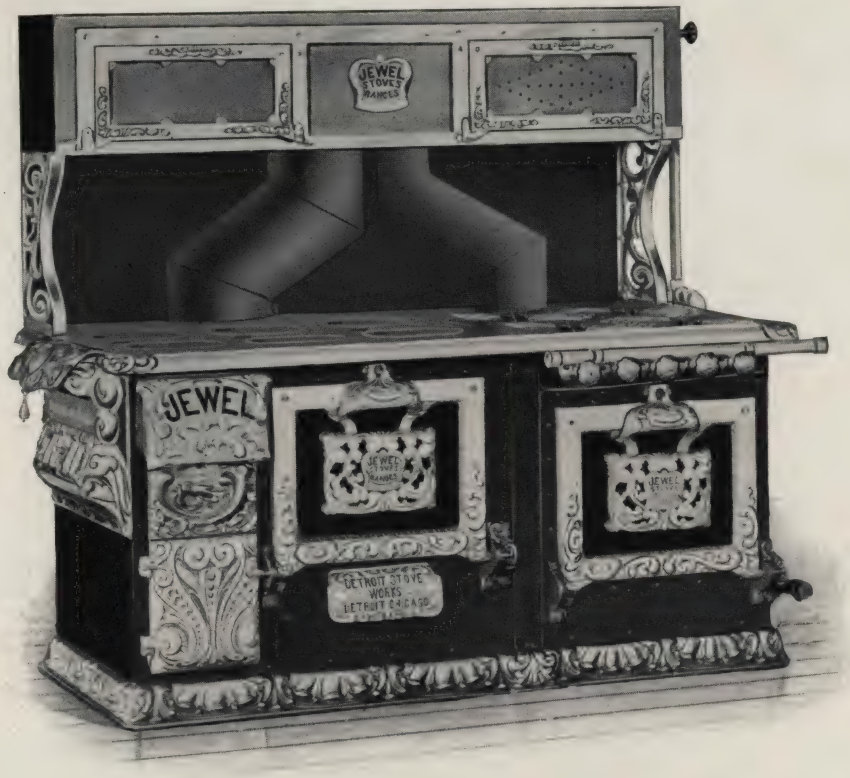
	INCHES
Top surface, with 18-inch Coal Range	60x31
Top surface, with 20-inch Coal Range	61½x31
Height from floor to top of Range	29
Height from floor to top of High-Closet and Broiler	56
Height from floor to top of Canopy	82
Broiler in Gas Range: Opening, 18x12½ inches; height	8

SPECIAL FEATURES OF THE GAS RANGE

Perfected Open Star Shaped, Drilled Burners.
Low Grates.
Very Convenient Broiler in Upper Closet—can be inspected without stooping.
Broiler Chamber of ample size for small roasts.
Large Baking Oven.
Special Oven flue construction; Oven bakes perfectly.
Smooth Blue Planished Steel Body, extra finish.
Body lined with Asbestos.
Oven Linings made in sections and portable.
Strong, Convenient Wire Racks, which do not absorb much heat, and are cleanly.
Oven Door is Double, Asbestos lined, balanced, and, when open, makes a shelf flush with the Oven Bottom.
Range is very handsome and easily kept clean.
Elegant Cast Base.
Very attractive Nickeled Parts, as shown in illustrations.

SPECIAL FEATURES OF THE COAL OR WOOD RANGE

Very convenient Broiler Feed Door.
Oval End Fire Box—no "dead corners."
Extra heavy Fire Box Linings.
Extra heavy Duplex Grate; may be removed without disturbing linings or water front.
Smooth Blue Planished Steel Body, extra finish; body interlined with Asbestos.
Balanced Oven Door; when open forms a shelf flush with the oven bottom.
Patent Sectional Oven Bottom.
Top of Oven near the fire is covered with a Cast Iron Plate, to prevent its burning out at this point.
Convenient Flue Cleaning Door, with projecting lip at bottom, to keep soot from falling on floor.
Extra heavy Top Plate, cast in sections; will not crack from unequal expansion.
Extra heavy Ring Pattern Covers.
Extra heavy Centers; cut Long Centers.
Wood Fixtures furnished when desired; extended fire box (for wood) on every range.
Roomy Upper Closet, with Drop Door, which forms a handy shelf.
Elegant Cast Base.
Nickeled Band across entire front edge of top plate; very attractive Nickeled Plates, as shown in illustrations. (See following pages)
Complete Range furnished with or without canopy, and with or without high broiler and warming closet. For range without warming closet and high broiler we quote special price.



DETROIT JEWEL PREMIER COMBINATION RANGE

No. 32-18 Gas Range, with Oven 18 x 22 x 14, Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner at Top of Range, Two Powerful Oven Burners with Lighter, and a Six-Line Burner in Upper Broiler

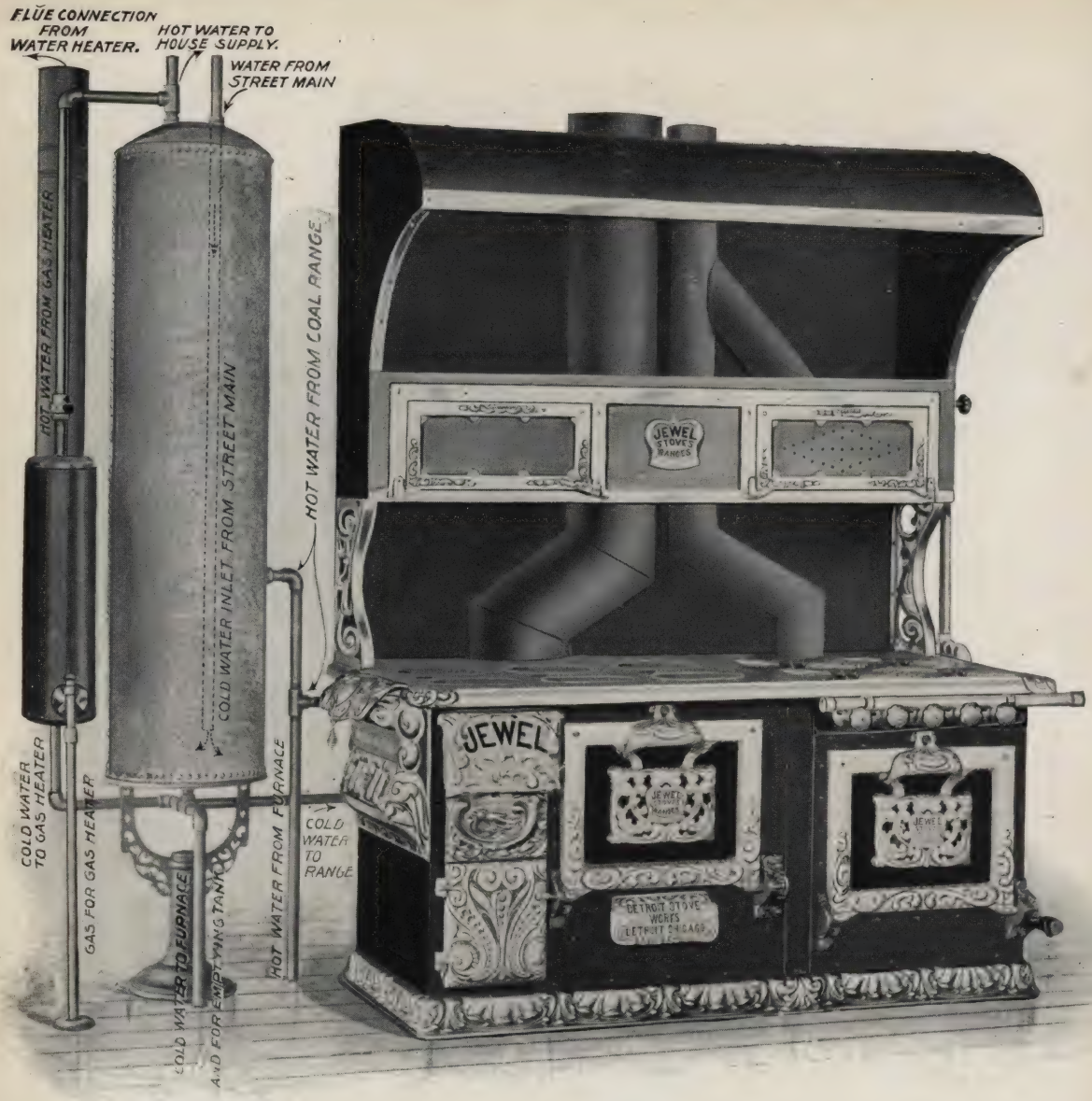
The above described Gas Range, combined with our No. 81-18 Premier Jewel Coal Range, having Six 8-inch Lids on Top and an 18 x 22½ x 14 Oven:

No. 32-18 x 81-18	Combination Range	*Weight* 840	*List* $160.00	*Code* Muslin
No. 32-18 x 81-18	Square, without High Closets	715	115.00	Endeavor

The above described Gas Range, combined with our No. 91-20 Premier Jewel Coal Range, having Six 9-inch Lids on Top and a 20 x 22½ x 14 Oven:

No. 32-18 x 91-20	Combination Range	*Weight* 865	*List* $166.00	*Code* Mustard
No. 32-18 x 91-20	Square, without High Closets	735	121.00	Endless
Water Front, fitted, in either Coal Range, extra			6.00	Cartilage

If desired to heat water with gas in connection with these ranges, we advise the use of the *No. 7 Independent Water Heater*, shown and described on page 95.



DETROIT JEWEL PREMIER COMBINATION RANGE

No. 32-18 Gas Range, with Oven 18 x 22 x 14, Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner at Top of Range, Two Powerful Oven Burners with Lighter, and a Six-Line Burner in Upper Broiler

The above described Gas Range, combined with our No. 81-18 Premier Jewel Coal Range, having Six 8-inch Lids on Top and an 18 x 22½ x 14 Oven (without Water Heater and Tank):

No. **32-18 x 81-18** Combination Range *Weight* **915** *List* **$185.00** *Code* Muster

The above described Gas Range, combined with our No. 91-20 Premier Jewel Coal Range, having Six 9-inch Lids on Top and a 20 x 22½ x 14 Oven (without Water Heater and Tank):

No. **32-18 x 91-20** Combination Range *Weight* **940** *List* **$191.00** *Code* Mutable

Water Front, fitted, in either Coal Range, extra **6.00** Cartilage

Top surface of No. 32-18 x 81-18 Range, 31 x 59 inches; of No. 32-18 x 91-20 Range, 31 x 61 inches.

If desired to heat water with gas in connection with these ranges we advise the use of the *No. 7 Independent Water Heater*, shown and described on page 95.
For prices of Pressure Boilers and Water Heaters see page 95.

DETROIT JEWEL DOMESTIC COMBINATION RANGE

No. 32-16 Gas Range with Three Single Burners, One Giant Burner of Double Capacity, One Simmering Burner at Top of Range, Two Powerful Oven Burners with Lighter, and a Six-Line Burner in Upper Broiler: combined with our No. 81-16 Domestic Coal Range, having Six 8-inch Lids on Top, and both Ovens 16 x 20 x 12½.

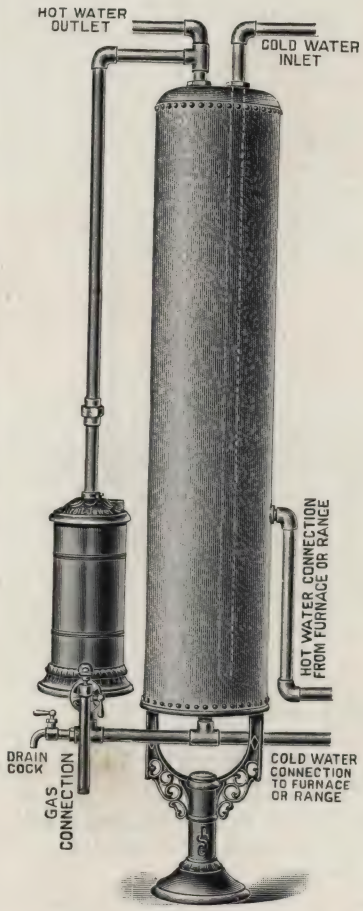
No. 32-16 x 81-16	Don estic Combination Range	*Weight* 675	*List* $137.50	*Code* Contain
Canopy, as shown in above illustration, extra		75	25.00	Containable
Water Front, fitted in Coal Range, extra			6.00	Contaminate

Top surface measures 27½ x 51 inches.

If desired to heat water with gas in connection with this range, we advise the use of the *No. 7 Independent Water Heater*, illustrated and described on page 95.
For prices of Pressure Boiler and Gas Water Heater attachments see page 96.

New
Numbers Seven and Eight

Detroit Jewel Water Heaters


HOT WATER OUTLET
COLD WATER INLET
HOT WATER CONNECTION FROM FURNACE OR RANGE
DRAIN COCK
GAS CONNECTION
COLD WATER CONNECTION TO FURNACE OR RANGE

After much experimenting and study we have produced a series of Detroit Jewel Independent Water Heaters which we confidently assert *will heat a given amount of water more quickly, and at less cost, than will any other heaters on the market, of equal size and weight.*

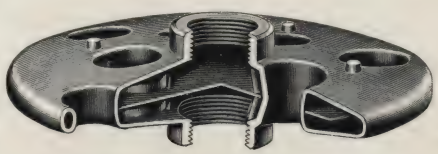
Numbers Seven and Eight Water Heaters are substantially alike in construction, differing only in size and capacity.

A characteristic feature of these heaters is the ease with which they can be entirely dismounted, for cleaning.

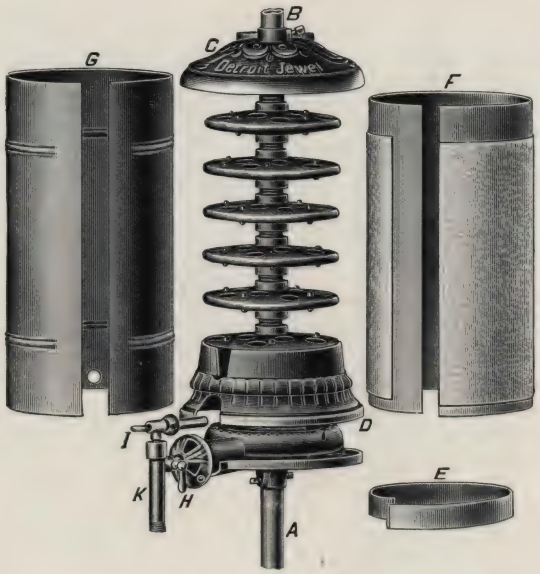
The outer casing is of blue planished steel, the inner casing of galvanized iron. Between the two walls is a ⅜ inch air space and a lining of asbestos. This construction prevents radiation of heat. The casings are without solid joints or union, the ends simply overlapping, the outer case being firmly held in place by the top and bottom castings, the inner case by a metal band, one end of which slides into a fold or groove in the other end.

The water coil consists of a series of hollow round discs, in each of which are located several openings through which the heat passes in its ascent. Within each disc is placed horizontally a galvanized sheet steel deflecting plate, so arranged that the water in passing through the heater is compelled to flow in a very thin sheet over the entire inner surface of each disc, thereby absorbing all of the heat without waste. As the flow of water is very shallow it is quickly heated to a high temperature.

The smaller illustration, sectional view, shows the interior construction of a single disc, with its deflecting plate.



The burner is round, drilled, and very powerful. The cast base ring can be raised, affording easy access to the burner for cleaning. The base



and top castings are fastened with set screws and can be independently raised and lowered on the pipe.

We illustrate on preceding page the No. 7 Water Heater attached to a thirty gallon pressure boiler, also, above, the heater taken apart, showing how easily it can be dismounted by simply loosening set screw B.

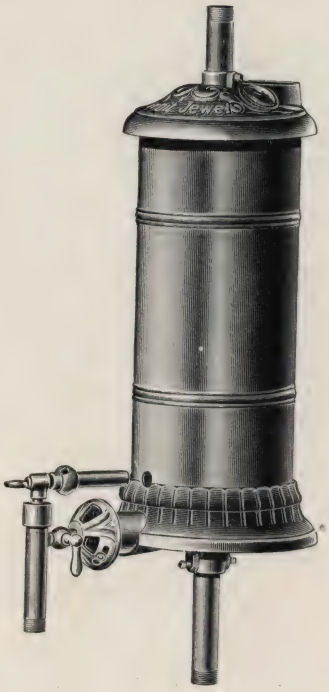
The separate parts of the No. 7 and 8 Water Heaters are represented in the above illustration, by letters, as follows: A—Water Supply Pipe; B—Set Screw for securing top casting C to pipe; D—Bottom cast base ring, which is here raised to show the burner; E—Galvanized iron band for holding inner casing F in place. Inner casing F has the asbestos lining attached to it; G—Outer blue planished steel casing; H—Gas supply cock; I—Lighter Gas cock; K—Gas supply pipe.

No. 7 is the lightest and most compact water heater yet produced. It is so light that it requires no stand or support other than its attachment to the supply pipe.

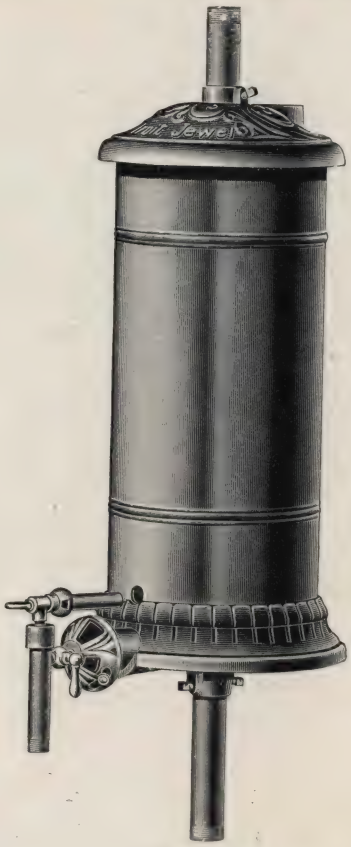
Where a large quantity of hot water is required at certain times, as in dish washing machines in hotels, etc., No. 7 Water Heaters can be attached to large pressure boilers in batteries of two or more. One or all of the burners may be lighted, according to the quantity of hot water required.

Solving the problem of heating water with gas economically is all that is required to make the coal range in the kitchen absolutely unnecessary and we have devoted much effort in this direction with good results.

Test sheets, showing results obtained from the heaters, will be cheerfully furnished. We make no ridiculous claims, such as are sometimes advertised by new manufacturers, showing more heat units obtained than are actually contained in the gas, but we do claim to obtain better results than can be shown by any heater on the market sold at these prices.



Number Seven



Number Eight

Detroit Jewel Water Heaters

Comparative dimensions of Numbers 7 and 8 Detroit Jewel Water Heaters are here illustrated. Actual measurements are as follows:

	Height	Diameter	Capacity
No. 7	20½ inches	6 inches	For 30 to 50 gallon boilers
No. 8	23 inches	8 inches	For 50 to 100 gallon boilers

	Weight	*List*	*Code*
No. 7, Iron throughout	35	$12.50	Emergency
No. 7, Brass interior	35	30.00	Emersion
No. 8, Iron throughout	50	17.50	Emery
No. 8, Brass interior	50	37.50	Emigrant

OUR CLAIMS FOR THE ABOVE HEATERS ARE BROAD. WE CLAIM THEY WILL HEAT A GIVEN AMOUNT OF WATER IN LESS TIME AND AT LESS COST THAN WILL ANY OTHER WATER HEATERS, OF EQUAL SIZE AND WEIGHT, IN THE MARKET. IT WILL PAY YOU TO VERIFY THIS AND THEN RECOMMEND ONLY THE DETROIT JEWEL WATER HEATERS

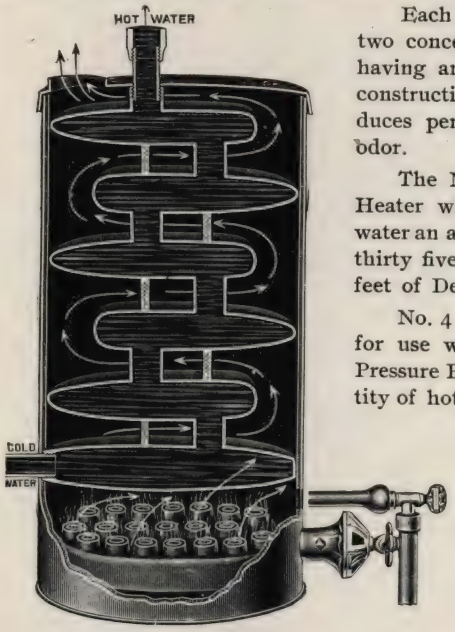
Number Four

Detroit Jewel Water Heaters

FOR ANY KIND OF GAS

Our Improved No. 4 Water Heater is made with a galvanized inner casing and a blue planished steel outer casing, asbestos lined, and with a one half inch air space between casings. This construction prevents radiation of heat.

The water coils are cast in one piece, in the form of a series of hollow oval discs, alternately connected at opposite ends, so that the water, in circulating, must pass over the entire top and bottom inner surface of each disc. The heat, in its ascent, passes through a circuitous flue, formed by cutting off opposite ends of alternate discs. This compels the heat to follow the entire outer surface of each disc, the water thus absorbing all of the heat, without any waste.



Each burner outlet is formed by two concentric rings, the inner ring having an air flue in its center. This construction increases efficiency, produces perfect combustion, with no odor.

The No. 4 Detroit Jewel Water Heater will raise thirty gallons of water an average temperature of 60° in thirty five minutes, consuming thirty feet of Detroit gas.

No. 4 Water Heaters are suitable for use with thirty to fifty gallon Pressure Boilers. Where a large quantity of hot water is required at certain times, these water heaters can be used in batteries of two or more, as explained on page 96.

Showing manner of attachment to an Upright Pressure Boiler

No. 4 Water Heater, Iron throughout	*Weight* 75	*List* $13.00	*Code* Conduit
No. 4 Water Heater, Brass interior	75	33.00	Cone
Upright Pressure Boiler, 30 gallon	107	21.00	Muse
Upright Pressure Boiler, 40 gallon	130	24.00	Confederate

NUMBER FIVE WATER HEATER

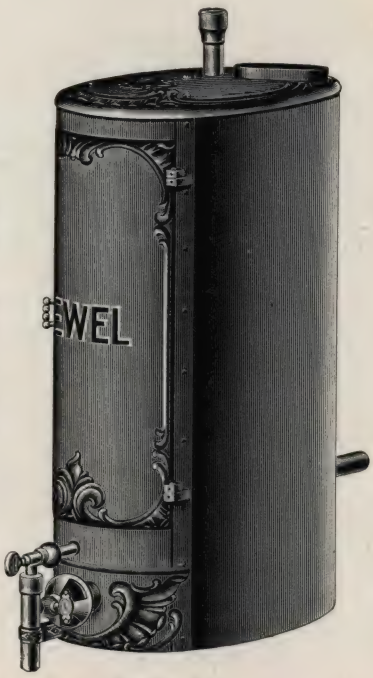
Our Number Five Water Heater is built with a double casing, the inside casing of galvanized iron, asbestos lined, the outside of polished steel.

It has a front door through which the coils can be reached for cleaning and the burner removed, without disturbing a bolt or nut. Otherwise, the general construction is the same as on No. 4 Water Heater, described on page 97. This Heater is suitable for use with 30 to 50 gallon Pressure Boiler.

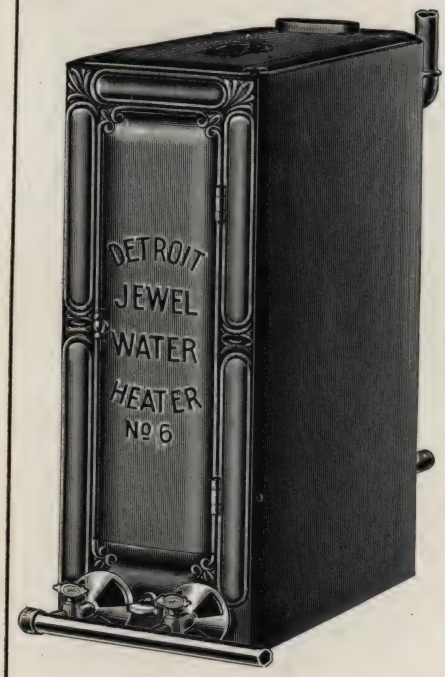
No. 5 Water Heater, Iron throughout,
Weight 105 *List* $14.50 *Code* Confederation

No. 5 Water Heater, Brass interior,
Weight 105 *List* $35.00 *Code* Confer

Supporting Stand, Extra *List* $1.00 *Code* Encroach



Number Five



NUMBER SIX WATER HEATER

Our Number Six Water Heater is similar to the Number Five in every respect except that it has two powerful burners instead of one, and a capacity almost double. Suitable for 60 to 100 gallon Pressure Boilers.

It has a front door for easy access to the coils and burner, the latter being removable without disturbing a bolt or nut.

No. 6 Water Heater, Iron throughout,
Weight 150 *List* $25.00 *Code* Confess

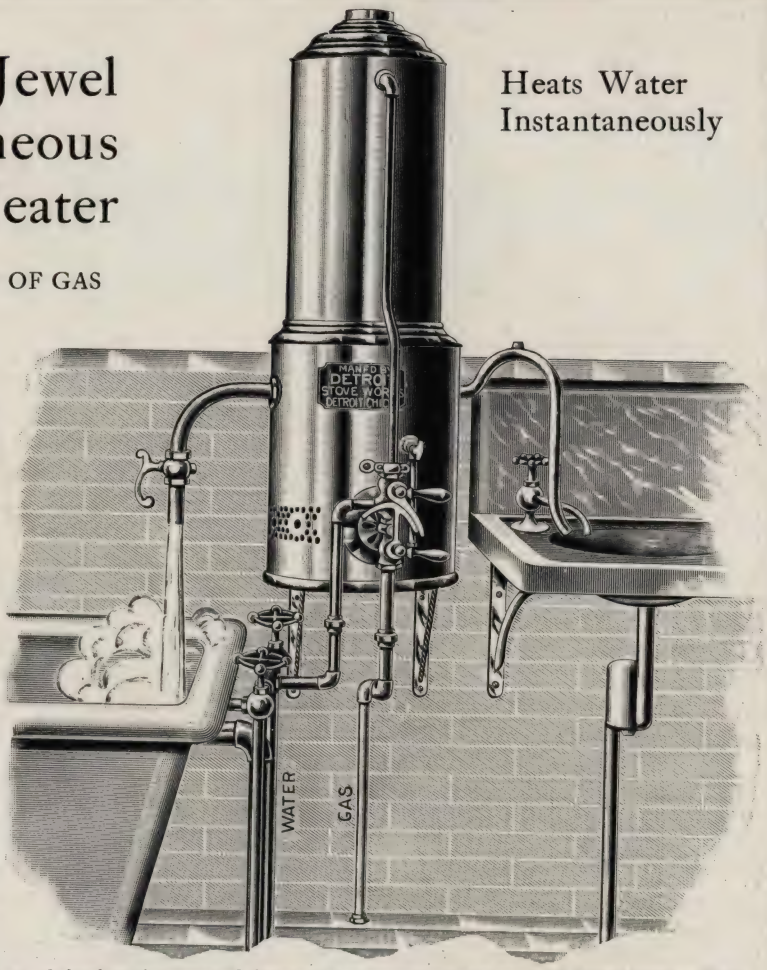
No. 6 Water Heater, Brass interior,
Weight 150 *List* $62.50 *Code* Confessor

Supporting Stand, Extra *List* $1.00
Code Encroachment

Detroit Jewel Instantaneous Water Heater

FOR ANY KIND OF GAS

Heats Water Instantaneously



The Detroit Jewel Instantaneous Water Heater shown on this page consists essentially of a series of eight *Circular Perforated Plates or Trays*, a powerful *Drilled Ring Burner* at bottom (all enclosed in a *Jacket*), and a *Gas Valve that interlocks with the Water Valve*. The entire apparatus is made of *copper and brass*, is *heavily nickel plated*, and is very attractive in its appearance.

No solder is used in the construction of this Heater.

The water enters the top of the heater *in the form of spray*. It is first caught by the upper tray, and then, *dripping downward*, is caught successively by each of the others. The outer edges and the edges of the perforations of all the trays *are raised*. Moreover, the trays are so made and placed that the perforations *do not fall directly over each other*. Thus the water in its descent *is compelled to pause on each tray*, before overflowing to the next one, till it accumulates to the depth of ⅛ inch, and thus every part of it is constantly exposed to the heat on its repeatedly interrupted passage downward. Furthermore, as the trays are kept constantly covered with water ⅛ inch deep, *no vaporizing can occur*.

The position of the perforations in relation to each other serves not only to detain the water upon each tray, but also to "stagger" or deflect back the heat, so that in its repeatedly interrupted passage upward *its full vitality, without waste, is imparted to the water*. If a person holds his hand over the opening at the top of the Heater, he finds *the escaping air to be of the same temperature as the surrounding atmosphere*.

The Heater has an *adjustable gas orifice*, so that the gas supply can be regulated to suit different pressures without disturbing the Heater. The Gas Valve and the Water Valve are also *adjustable*, and they *interlock*, so that *the gas cannot be shut off or turned on without also shutting off or turning on the water*.

The Heater has a *powerful Ring Burner*, which consumes from 55 to 75 feet of gas per hour, according to the pressure.

Burning one foot of gas per minute, this Heater will in *one minute* raise the temperature of *one gallon* of water *from 60° to 152° F.*; of *two gallons from 60° to 107° F.*; of *three gallons from 60° to 91° F.*

No. 20 Water Heater	*Weight* 145	*List* $55.00	*Code* Moss
Iron Shelf and Brackets, nickel plated, extra		4.00	Mote
3-inch Vent Pipe, nickel plated, per foot		.50	Moth
3-inch Elbows, nickel plated, each		.75	Motion
Vent Pipe Collar, nickel plated		.35	Motive

HOT PLATES

The *measurements* of Nos. 31, 32 and 33 are 12 x 12¾, 12 x 22½ and 12 x 32 inches, respectively. Each of the above hot plates is supplied with a neatly japanned drip pan.

Finish	No. 31 (one burner)			No. 32 (two burners)			No. 33 (three burners)		
	Weight	*List*	*Code*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
Plain	18	$3.00	Endow	28	$5.00	Enemy	38	$7.00	Enforce
White nickel	18	4.00	Endure	28	6.25	Energy	38	8.50	Engage

This series of Hot Plates are *made with the same style burners as are used in our gas ranges.*

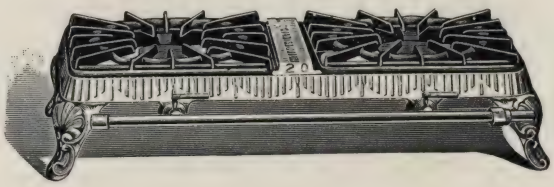
No. 31 has one regular sized burner; No. 32 has one regular sized and one giant burner; No. 33 is fitted with two regular and one giant burner. Giant burners will be substituted for the regular sized burners at an additional list price of $0.50 each. (*Code*, Emerald). Simmering burners will be added, if desired, at an additional list price of $1.00 each. (*Code*, Emerge)

The *measurements* of Nos 1, 2 and 3 are 12 x 12, 12 x 22 and 12 x 33 inches respectively.

Finish	No. 1 (one burner)			No. 2 (two burners)			No. 3 (three burners)		
	Weight	*List*	*Code*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
Plain	15	$3.00	Lull	30	$5.00	Lump	50	$7.00	Lute
White nickel	15	4.00	Luff	30	5.25	Lunar	50	8.50	Lynch

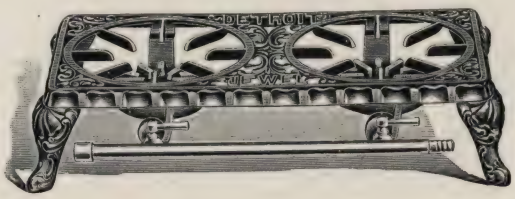
For any Burner of this series *a Giant Burner with Simmering Flame* may be substituted. For each Giant Burner add $0.50 list. (*Code*, Lyric)

HOT PLATES



The *measurements* of the following Nos. 10, 20 and 30 are 10½ x 10½, 10½ x 22 and 10½ x 34 inches, respectively.

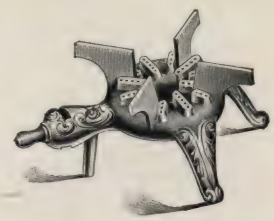
Finish	No. 10 (one burner)			No. 20 (two burners)			No. 30 (three burners)		
	Weight	*List*	*Code*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
Plain	6	$2.00	Long	12	$3.50	Lope	21	$4.50	Conference
White nickel	6	2.75	Look	12	4.50	Lord	21	5.25	Love



The *measurements* of the following Nos. 21, 22 and 23 are 9½ x 9½, 9½ x 19 and 9½ x 28½ inches, respectively.

Finish	No. 21 (one burner)			No. 22 (two burners)			No. 23 (three burners)		
	Weight	*List*	*Code*	*Weight*	*List*	*Code*	*Weight*	*List*	*Code*
Plain	5	$1.50	Law	11	$2.75	Lily	20	$3.75	Logan
White nickel	5	2.00	Lee	11	3.50	Listen	20	4.75	Louis

ONE BURNER TABLE STOVE

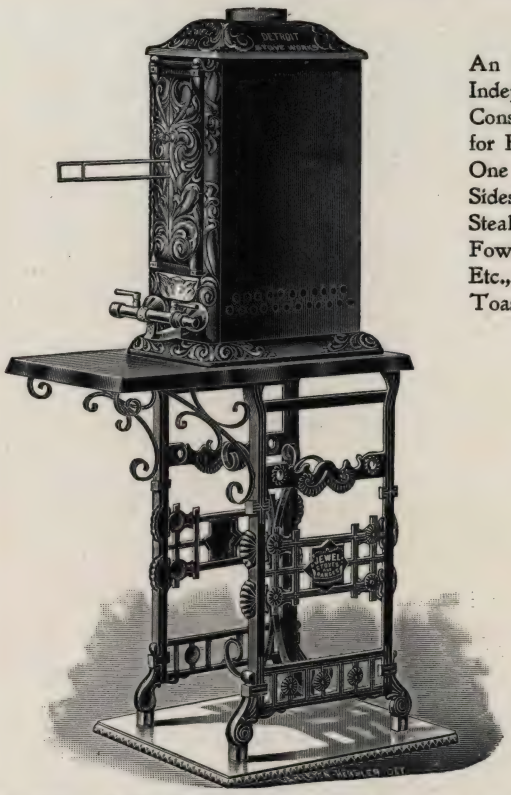


Can be connected to any gas jet with rubber tubing (tip should always be removed from jet).

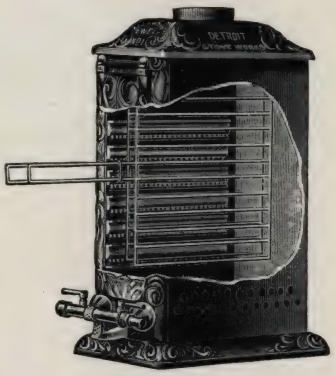
No. 35 Plain *Weight* 2 *List* 90 cents *Code* Zest

Detroit Jewel Gas Broiler

FOR ARTIFICIAL OR NATURAL GAS



An Independent Construction for Broiling One or Both Sides of Steaks, Chops, Fowl, Fish, Etc., and for Toasting



This Broiler *operates* perfectly whether fuel gas, illuminating gas, or natural gas is used. It has *two burners*, one on either side, and *each consisting of six rows of holes drilled in cast iron plates*. Above each row of orifices there is a projecting cast iron Flange or Extension Strip. These extension strips *are graduated* and prevent the heat from the lower flames from smothering the upper flames. As each row of holes is fed with fresh air *perfect combustion is insured*, and it is *absolutely equal from top to bottom*, so that one part of the meat is not broiled faster than another part. In the construction of this Broiler there is no asbestos or other perishable fibrous material to clog up the burner holes or to retain sputtering fats and the odor of gas. *This is not only an entirely practical and durable apparatus, but it is always clean and free from any offensive smell.*

The flames on each side are controlled by a separate lever, so that in broiling or toasting, *one or both sides of the apparatus may be operated at any moment, as desired.*

As the combustion is perfect, and as the broiler is always clean, *no smell of gas or other disagreeable odor is imparted to the meat or escapes into the room.*

A Drip Pan, which pulls out like a drawer, has a handle on the outside, and is easy to remove, *saves any juices that may escape from the meat*, though for the most part the juices are retained in the meat, as its pores are almost instantly closed by the quick action of the flames. The pores of the meat being instantly closed, *its natural flavors are perfectly preserved.* The article to be broiled is suspended between the flames in a stout Steel Wire Frame, which *clasps it firmly and holds it securely in position.* The flames burn blue, they shoot from a great number of small orifices, each drilled separately in cast iron, and they will broil a steak *in from three to five minutes.* This construction will broil a five pound steak *at a cost of about ¾ of a cent*, the cost varying slightly with the price of gas. Steaks broiled in this apparatus are always *a fine rich brown color.* Odors from the broiling meat *are carried direct to the chimney.*

Base measurement, 10¾ x 16 in. Height, 25¼ in. Opening, 4¼ x 13 in.

For Restaurant and Hotel use they can be connected in batteries of three or more broilers, as needed.

No. 1	Independent Broiler	*Weight* 75	*List* $15.00	*Code* Narrow
	Stand, extra	50	6 00	Narrowing

DETROIT JEWEL ELEVATED BROILER

With a Powerful
Six-Line Burner

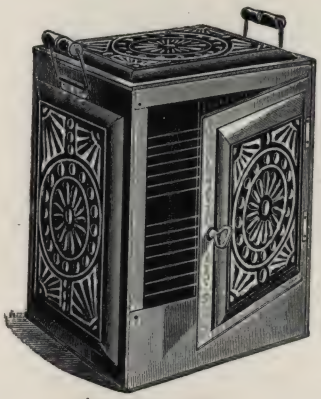
This Elevated Broiler is substantially made, of Blue Planished Steel, with attractive nickeled and highly polished trimmings. It can be fitted to any 16, 18, or 20 inch Detroit Jewel Gas Range. In ordering please say which size is wanted.

	Weight	*List*	*Code*
Elevated Broiler, for 16, 18, or 20 inch Range	90	$20.00	Encounter
Canopy above Broiler, extra	15	10.00	Encourage

MEASUREMENTS

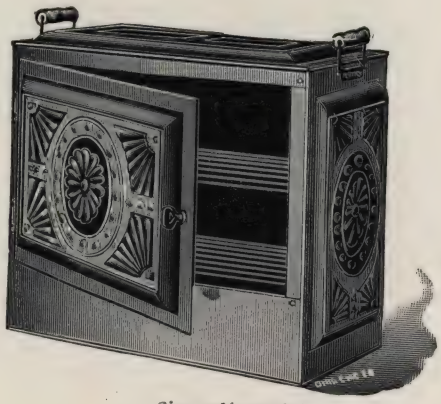
Height from top of stove to top of Broiler.....56 inches
Broiler.....18 x 8 x 15 inches deep

DETROIT JEWEL PORTABLE OVENS, ETC.



Size, 13½x12x18¾

No. **1** Blue Polished Steel,
1 flame, *List* **$3.25** *Code* Midday



Size, 20½x12x18¾

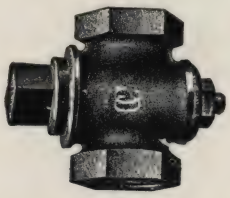
No. **2** Blue Polished Steel,
2 flames, *List* **$4.00** *Code* Miasma

The Linings are all of the best tin, there being a space of one half inch between them and the outside surface, forming a double flue, which promotes perfect combustion, confines the heat in the oven and prevents radiation.

The Grates are of No. 8 bright market wire with strips of steel strapped over each end, holding the wires firm. There are two grates to each oven, with room between to accommodate the largest loaves of bread or roasts of meat, without their touching the upper grate; these are held in position by racks stamped in the linings at the side.

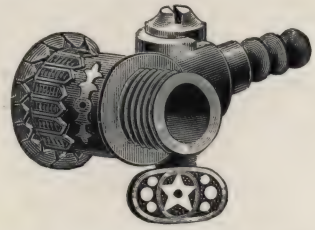
The Spreaders (with raised bottom) are cut from cold rolled steel, and are so constructed as to spread the heat evenly through the entire oven, baking the tops of articles as well as the bottom.

The Doors are fully tin lined and wired, handsomely designed, and, when closed with the strong and neat turnbuckles, are almost air tight. Hinges are riveted to the oven.



SUPPLY COCK

¾ Supply Cock for shutting off entire range,
List **$1.00** each (*Code* Nominee)



INDEPENDENT CONNECTION

⅜ Independent Connection for Wall Bracket;
List **$4.00** per dozen (*Code* Nook)

DETROIT JEWEL MOHAIR COVERED TUBING

We sell only the very best Tubing, with ends made specially for convenience in connecting stoves to gas supply.

6, 8, 10, 12 foot lengths. *List*, per foot, **$0.07** (*Code* Noon)

Patented. Size 8x9¼ inches

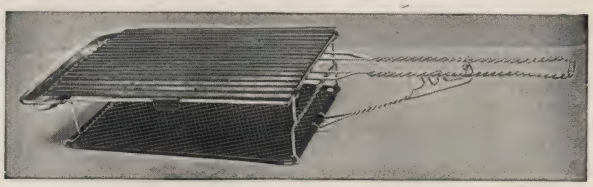
DETROIT GAS TOASTER No. 130

Made of Heavy Steel Wire, with best Wire Gauze Guard

Put bread on top.

The Detroit Toaster meets every requirement for making perfect toast over a gas stove. Distance of Grid from Guard instantly adjustable to the intensity of heat—from half an inch to two inches—and bread does not require constant watching. The toaster makes hot, soft, evenly browned toast, free from the taint of gas, and *reduces the art of making good toast to one of the easiest operations in cooking*.

No. 130 Detroit Toaster, per dozen *List* $12.00 *Code* Numidian



Patented. Size, 8¼x10½ inches

DETROIT GAS BROILER

Corrugated Sheet Steel Grid, a Guard of Perforated Sheet Steel, Heavy Steel Wire Frame and Handles, and a Gravy Trough

DIRECTIONS—Grease the grid and season the meat before putting it on. Drop the grid, to sear the surface, then raise it to broiling distance and let it cook half through. Turn the meat, drop the grid as before (to sear the surface), then raise it again to broiling distance until the meat is done. Good meat, thus broiled, needs no butter. N. B.—Meat is broiled half through, over a hot fire, when the juice appears on top.

The broiler *prevents* the possibility of flame, gas or smoke coming in contact with the meat; *prevents* drippings from dropping in the stove or catching fire, and saves them all; *prevents* the contact of fat with meat, while cooking, thus making a true broil.

No. 131 Detroit Broiler, per dozen *List* $15.00 *Code* Nursery

OVEN THERMOMETER

No. 50 *List* $2.50 *Code* Able

Can be had in the oven door of *any Detroit Jewel Gas Range*

PANCAKE GRIDDLE, SAD IRON HEATER, AND WAFFLE IRON

No. 12 SAD IRON HEATER

A very desirable article for use on Gas Ranges, for heating Sad Irons, and when necessary, to protect utensils from direct contact with gas flame.

No. 12 Sad Iron Heater, 12-in. diam.,
List 50 cents *Code* Collection

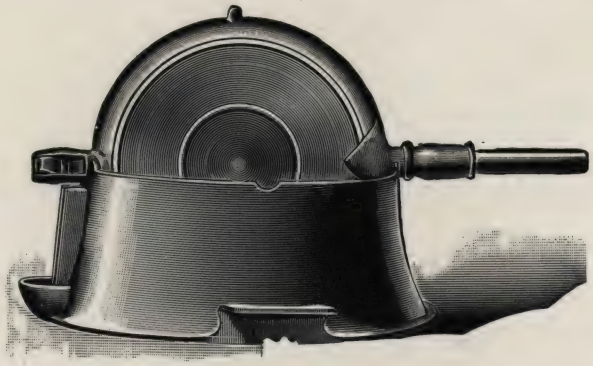
PANCAKE GRIDDLE

The Pancake Griddle shown above has been *specially constructed by us for use with gas stoves.*

There is a Deflecting Plate between the open bottom and the top plate, and this has the effect of so distributing the heat that *all parts of the Top Plate are equally heated, the center not receiving any more heat than the sides.*

The Top Plate has a *ground surface* and *is removable.*

No. 25 Pancake Griddle,
List $2.00 *Code* Mountainous



WAFFLE IRON

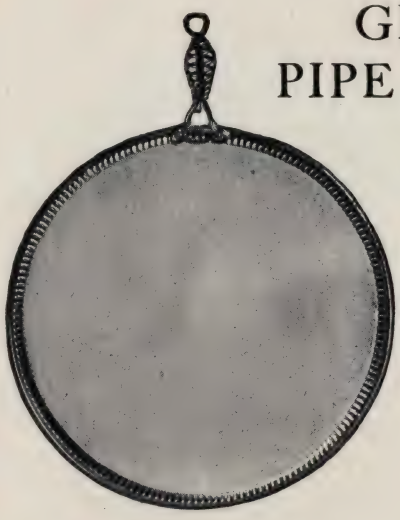
The Waffle Iron shown in the illustration is the *New American Deep-Ring* pattern.

It will revolve in its own ring without lifting the pans, and its extra height helps to distribute the heat, making it *the best Waffle Iron ever invented for gas stoves.*

Made in *one size only*, regular No. 8 American Waffle Pans.

No. 8 Waffle Iron, each *List* $1.50 *Code* Nay

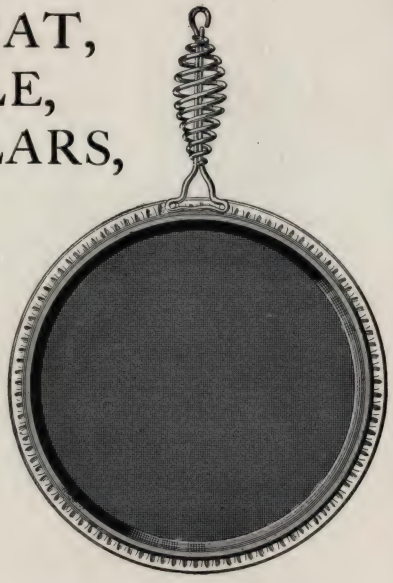
STOVE MAT, GRIDDLE, PIPE COLLARS, ETC.



ASBESTOS STOVE MAT

This is *the latest thing* in asbestos stove mats. It has an alaska handle, which is a decided improvement over the ordinary wire ring handle. Diameter, 9 inches.

No. 9 Asbestos Stove Mat,
per doz., *List* **$1.25** *Code* Martin



ASBESTOS LINED GRIDDLE

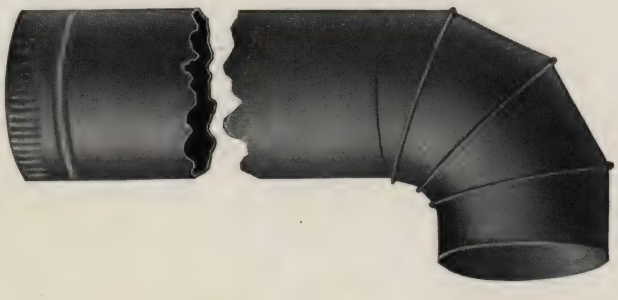
On this Griddle *cakes may be thoroughly browned without scorching*. The top is made of cold rolled clean steel, the bottom of asbestos. The griddle has an Alaska handle. Diameter, 9 inches.

No. 9 Asbestos lined Griddle,
per doz., *List* **$2.25** *Code* Marion

PIPE COLLARS

These are the *heaviest and best finished* imitation brass Pipe Collars made.

No. 4, 4-in., per doz.,	*List*	50c	*Code* Mason
" 5, 5 " " "		60c	Miller
" 6, 6 " " "		80c	Munch
" 7, 7 " " "		90c	College
" 4x10 in., 4-in. opening, 10-in. diameter, per doz.,		90c	Collegian



BLUE POLISHED PIPE AND ELBOWS

4-in. 28-in. lengths,	*List*	50c	*Code* Noose
5 " 28 " "		60c	Normal
6 " 28 " "		75c	Newton
7 " 28 " "		$1.00	Collective
Taper Joints, 28-in. lg.,		1.00	Collector
4-in. Elbows,		25c	Norse
5 " "		30c	North
6 " "		35c	Norseman
7 " "		50c	Collectorate

DETROIT JEWEL GAS HEATERS

No. 65	Gas Heater, black	*Weight* 10	*List* $2.00	*Code*	Napoleon
No. 65	Gas Heater, aluminized	10	2.50		Nashua
No. 80	Gas Heater, black	15	2.50		Nigh
No. 80	Gas Heater, aluminized	15	3.00		Night
No. 90	Gas Heater, black	25	5.00		Narrative
No. 90	Gas Heater, aluminized	25	5.50		Nimbus

Special Features—Fine Blue Polished Steel Drum; illuminating, non-corroding, Perforated Brass Burner; products of combustion as harmless as those thrown off by an ordinary gas jet. Heater needs no flue connection, is so light that it can be easily moved from room to room, and needs only to be attached by rubber tube to any gas jet; attractive smooth Castings; tops removable for heating kettles; No. 90 has four brilliant illuminating colored jewels in drum.

MEASUREMENTS AND WEIGHTS

	Diameter of Drum	Height	Spread of Feet	Weight
No. 65	6½ in.	19 in.	10¾ in.	10 lbs.
No. 80	7½ in.	23 in.	13¼ in.	15 lbs.
No. 90	9 in.	35 in.	16 in.	25 lbs.

DETROIT JEWEL BRILLIANT GAS REFLECTOR

Suitable for Small Office, Bath Room, or Bed Room
For Manufactured or Natural Gas

Made of Blue Planished Steel, which will not rust, chip, peelor, tarnish, with nickeled panel, legs, and top corner ornaments. The reflector is made of copper, highly polished, and corrugated to increase reflecting surface. A deflecting plate is placed in the top in such a position that the heat is reflected downward to the floor before rising into the room. A three inch flue collar is provided, although few people use a flue pipe, except when natural gas is used.

The tips of the burner are made from imported lava, and the flame burns like an ordinary gas jet, being free from smoke and offensive odor.

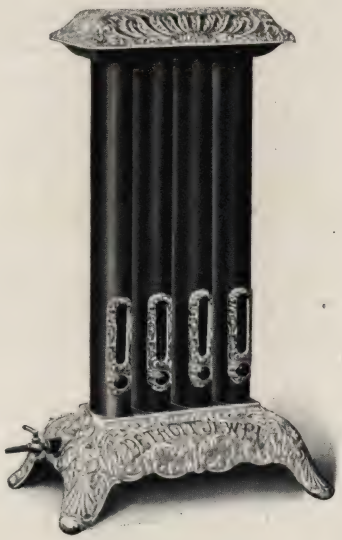
No. 1 Brilliant Reflector *Weight* 15 *List* $5.50 *Code* Encouragement

Reflector for *Manufactured Gas* sent unless *Natural Gas* is specified.

MEASUREMENTS

Height, including legs.....22 inches. Width.....12 inches. Depth.....9 inches

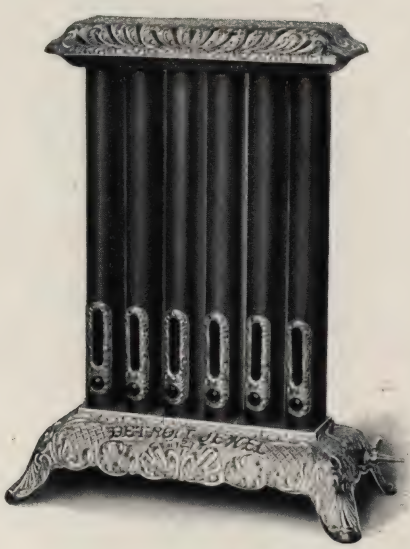
DETROIT JEWEL GAS RADIATORS



Number Four

FOUR TUBE RADIATOR

		Weight	*List*	*Code*
No. 4	Black	48	$ 8.00	Midding
No. 4	Nickeled	48	11.00	Midland



Number Six

SIX TUBE RADIATOR

		Weight	*List*	*Code*
No. 6	Black	60	$11.00	Midway
No. 6	Nickeled	60	15.00	Mighty

These Radiators are made in two styles of finish, black and nickeled. The smooth, high class castings we use present a fine appearance, whether black or nickeled. Bright colored jewels decorate the mica frames. The match is applied directly to the burner, and the flame is carried instantaneously the entire length of burner. The Radiator is set high from the floor, with a protection plate under the burners. The Tubes are of Russia iron—*heat instantly*. Burner is not enclosed in cast iron, which absorbs heat. Flue connection can be made if desired.

Be sure to specify whether Radiator is wanted for *Natural* or *Manufactured* gas.

MEASUREMENTS

	4-tube	6-tube
Spread of feet	12¼ x 19½	12¼ x 25½
Height	33½	33½

Number Twenty Four

FOUR TUBE RADIATOR

	Height	*Weight*	*List*	*Code*
No. 24 Black,	19¼ in.	30	$4.50	Confide
No. 24 Alum.,	19¼ in.	30	5.00	Engine

Number Twenty Six

SIX TUBE RADIATOR

	Height	*Weight*	*List*	*Code*
No. 26 Black,	19¼ in.	40	$6.00	Confidence
No. 26 Alum.,	19¼ in.	40	6.50	Engagement

These Radiators have Blue Planished Steel Tubes, single cast iron top, without cornice, and cast base, the castings being, however, somewhat lighter than those on the Numbers 4 and 6 Radiators. Castings are either blacked and polished or aluminized as desired. In ordering, please specify whether black or aluminized finish is wanted.

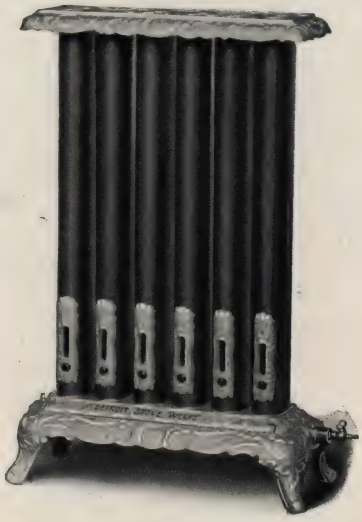
They are fitted with Micas and bright colored Jewels in the mica frames, a lighter opening extending the full length of the base, removable legs, and Scotch tips. The Radiator is set high from the floor, with protection plate under the burners.

These Radiators can be used for Natural Gas only when no flue connection is necessary.

Number Fourteen

FOUR TUBE RADIATOR

	Height	Weight	List	Code
No. 14 Black,	32¼ in.	35	$5.50	Confident
No. 14 Alum.,	32¼ in.	35	$6.00	Engineer



Number Sixteen

SIX TUBE RADIATOR

	Height	Weight	List	Code
No. 16 Black,	32¼ in.	45	$7.50	Confidential
No. 16 Alum.,	32¼ in.	45	$8.00	English

These Radiators have Blue Planished Steel Tubes, cast base, and single cast top, without cornice, the castings being, however, somewhat lighter than those on the Numbers 4 and 6 Radiators. The castings are either blacked and polished or aluminized as desired. In ordering, please specify whether black or aluminized finish is wanted.

They are fitted with Micas and bright colored Jewels in mica frames, a lighter opening extending the full length of the base, removable legs, and Scotch tips. The Radiator is set high from the floor, with a protection plate under the burners.

These Radiators can be used for Natural Gas only when no flue connection is necessary.

THE GARNET JEWEL

A MOST EFFECTIVE HEATER FOR NATURAL OR MANUFACTURED GAS

The Garnet Jewel consists essentially of a *roomy Fire Chamber* and *Three Circulating and Radiating Flues or Pipes*, which are double.

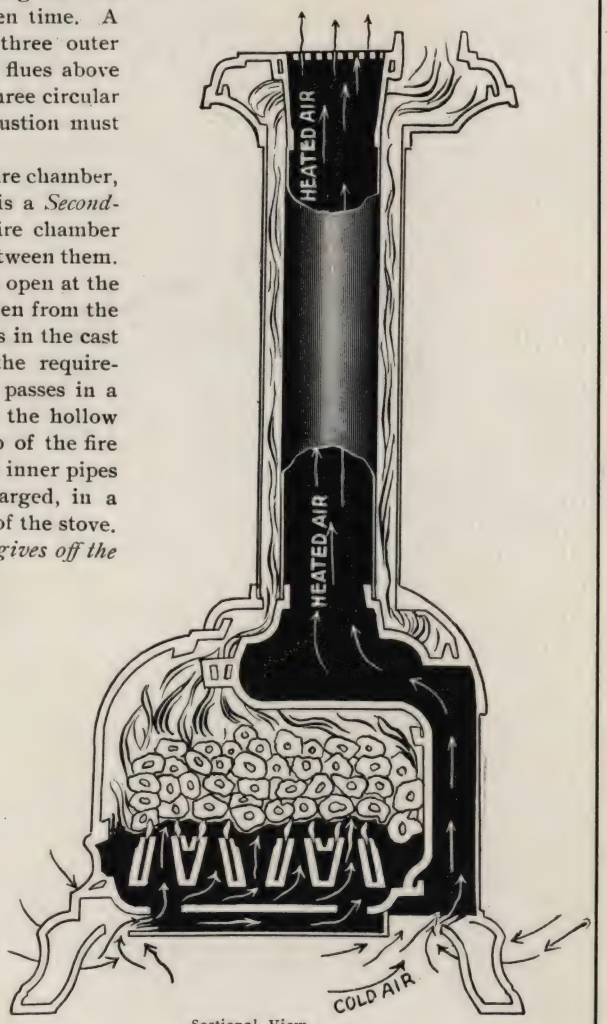
The Fire Chamber is amply supplied with *gas fuel*, which, when heated, has the appearance of glowing coals. It has one large front and two smaller end Mica Doors. These render the stove a brilliant illuminator.

The fire chamber has a cast bottom, on which rest *two powerful burners*. Each of the burners has *eleven Gas outlets*, and each of these is formed by the circular space between concentric rings. Through the inner ring is a cold air circulating tube, which feeds the air directly to the center of the flame. The Burners may be *easily removed for cleaning*. *Either one or both may be operated* according to the amount of heat required at any given time. A circular space separates each of the three outer from each of the three inner pipes or flues above the fire chamber, and through these three circular spaces the heated products of combustion must pass on their way to the chimney.

Underneath the cast bottom of the fire chamber, and separated from it by an air space, is a *Secondary bottom of galvanized iron*. The fire chamber also has *two Backs*, with an air space between them. The space between the two bottoms is open at the front. Through this opening air is taken from the floor. Part of it passes through holes in the cast bottom to the fire chamber to meet the requirements of combustion. The rest of it passes in a sheet across the lower bottom, and up the hollow back of the fire chamber. At the top of the fire chamber it is conducted into the three inner pipes or flues, and through these is discharged, in a heated state, into the room, at the top of the stove.

We claim that the Garnet Jewel *gives off the most heat from the least fuel*. It is a very *powerful heater*, is very *handsome*, is *odorless*, and by keeping the air of the room in constant circulation *promotes ventilation*.

Height, 42½ inches; *spread of feet*, 16½ x 24½ inches.



Sectional View

NICKELED PARTS AS FOLLOWS:

Ornamental Foot Rail, two Front Legs, elegant Figure Pieces on two outer pipes, finely carved Plate on middle pipe, and Top Ornament.

GARNET JEWEL

Triple-Effect Gas Heater — For Natural or Manufactured Gas

No. 3 — *Weight* 160 — *List* $30.00 — *Code* Zenith

TROPIC JEWEL

A New and Powerful Heater For Natural or Manufactured Gas

No. 8	Diameter of body, 8 inches	*Weight* 70	*List* $15.00	*Code*	Nose
No. 10	Diameter of body, 10 inches	85	18.00		Nostril
No. 12	Diameter of body, 12 inches	130	21.00		Neatly
No. 14	Diameter of body, 14 inches	155	24.00		Neatness

The *Numbers* of this stove indicate the Diameter of the Drum.

Heights: No. 8, 44½; No. 10, 48; No. 12, 50½, No. 14, 53½ inches.

The Tropic Jewel is built on scientific principles, and is entirely new and unique. It has a powerful Ring Burner, which rests on and is fastened to the cast Bottom Plate of the stove. A Cold Air Flue extends through the middle of the stove, from bottom to top. A series of "staggering" rings, with openings that do not fall above each other, successively "stagger back" the heat from the flames on its passage toward the pipe flue. The "staggering rings" between the jacket and the middle flue have the effect of greatly increasing the radiation of heat from the jacket of the stove. The Tropic Jewel is *a powerful heater*. The middle circulating flue of the stove makes it a most efficient circulator of air in any room where it is placed.

The air mixer is easily adjusted so as to produce a perfectly clean blue flame. The surface of the cone shaped casting, against which the ring of flames plays, is covered with asbestos wool, which gives off a brilliant illumination through the mica doors, making the Tropic Jewel a most cheerful stove.

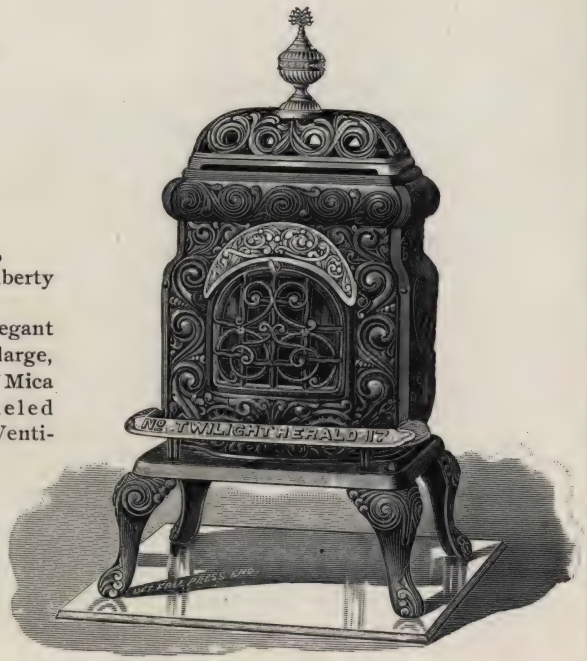
Heavy Blue Planished Steel Jacket; beautifully modeled outer Cast Work; attractively designed Cast Urn, in Nickel and Bronze; open ventilated Swing Top; attractive nickeled Foot Rail and Plate on sheet body; a stove of very symmetrical proportions.

TWILIGHT

FOR
NATURAL GAS

No. 117 Bottom Plate, 15½ x 17½ in.,
Weight 95 *List* $12.00 *Code* Liberty

Handsome Nickeled Urn; elegant Nickeled and Ventilated Swing Top; large, loose Top Plate with Griddle Cover; Mica Illuminating Front; attractive Nickeled Foot Rail; Nickeled Ornamental and Ventilated Panel over Mica Front.



CRICKET

FOR
NATURAL GAS

No. 15 *Weight* 85 *List* $9.00 *Code* Joist

Nickeled Urn; Ventilated Swing Top; Nickeled Name Plate over Mica Front; Nickeled Foot Rail; two Griddle Covers for cooking; Mica Front secured by turnkey.

When ordering, please say whether this stove is wanted for natural gas or wood, as it is also made for wood.

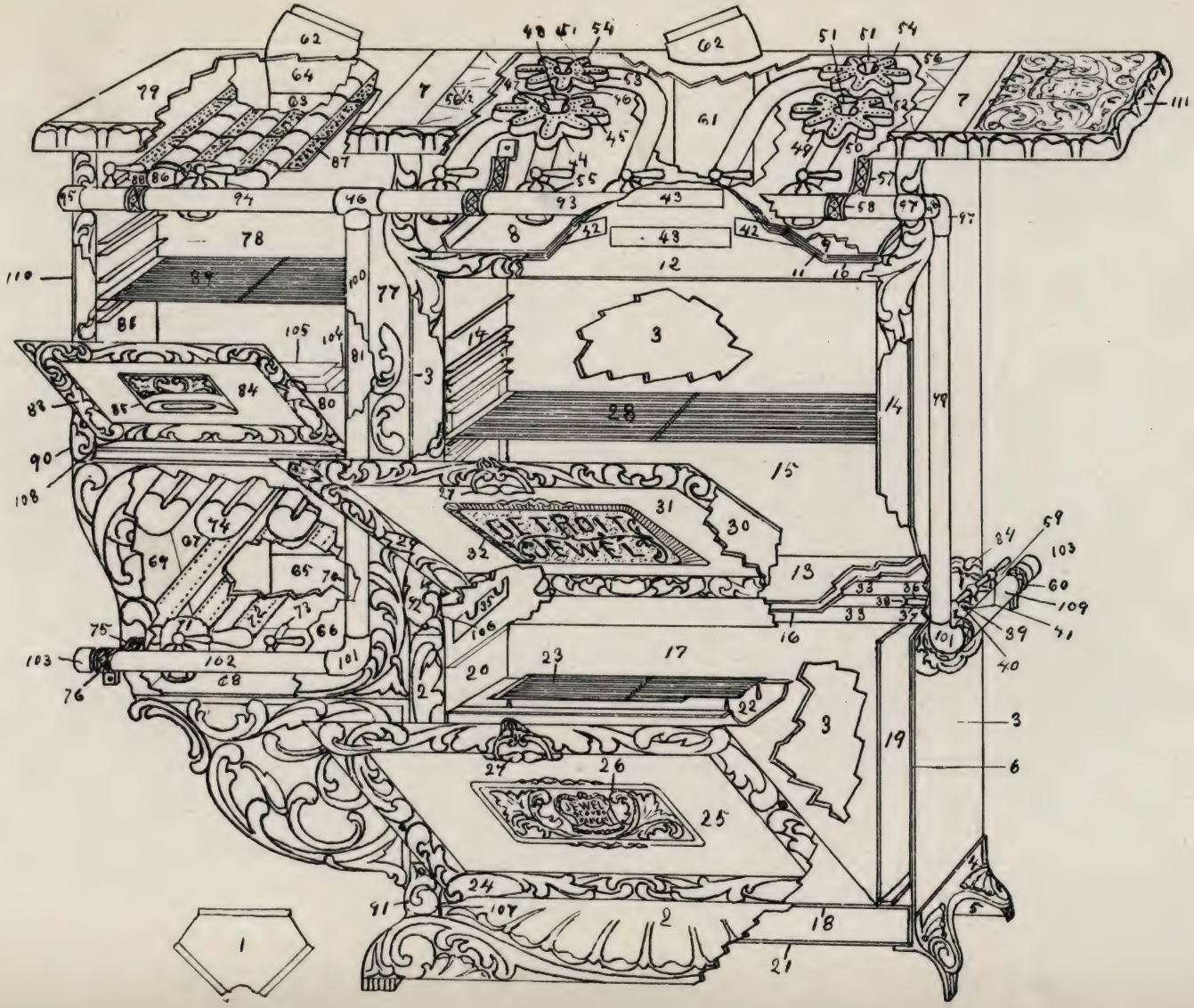
HEARTHSIDE

FRANKLIN
FOR NATURAL GAS

No. 10	For Natural Gas	*Weight* 120	*List* $16.75	*Code* Joggle
No. 12	For Natural Gas	145	20.00	Join
No. 14	For Natural Gas	190	23.25	Jointed

Heavy Sheet Steel Back; Ventilated Swing Top; Nickeled Panel over Mica Front (panel kept from tarnishing by a Plaster Frame); large Sliding Upper Mica Doors; Swinging Lower Mica Doors; brilliant Illumination; Fire Brick Linings; large Nickeled Foot Rail; large Ash Pan; Fire Pot removable without dismounting stove; Griddle Cover under Swing Top.

This stove can be changed to burn Coal by *removing the Gas Burner*. *When ordering*, please state which is wanted, the natural gas or the coal stove.


DETROIT
SEWER

REPAIRS FOR DETROIT JEWEL GAS RANGES

Compiled to Simplify Ordering Parts of any Gas Range of Our Make

The numbers given in the following list correspond with the numbers given in the cut shown on the opposite page:

1 Crotch Elbow.
2 Main Body Front.
3 Main Steel Body.
4 Side Base Strip.
5 Back Base Strip.
6 Steel Body Asbestos Lining.
7 Main Top.
8 Tray.
9 Galvanized Top Plate.
10 Lower Top Plate.
11 Asbestos Lining.
12 Oven Top Plate.
13 Oven Bottom.
14 Oven Sides.
15 Oven Back.
16 Center False Bottom.
17 Lower Broiler Back.
18 Lower Broiler Bottom.
19 Lower Broiler Side (right).
20 Lower Broiler Side (left).
21 Lower Broiler False Bottom.
22 Lower Broiler Drip Pan.
23 Lower Broiler Drip Pan Rack.
24 Lower Broiler Door Frame.
25 Lower Broiler Door Outer Steel Plate.
26 Lower Broiler Door Nickel Panel.
27 Nickel Door Handle.
28 Oven Rack.
29 Oven Door Frame.
30 Oven Door Inner Steel Plate.
31 Oven Door Outer Steel Plate.
32 Oven Door Nickel Panel.
33 Oven Burner.
34 Oven Burner Holder (right).
35 Oven Burner Holder (left).
36 Oven Burner Lighter (right).
37 Oven Burner Lighter (left).
38 Oven Burner Lighter (end).
39 Oven Burner Outer Lighter.
40 Oven Burner Mixer.
41 Oven Burner Cocks.
42 Oven Top Flue Strips (right and left).
43 Oven Top Flue Strips (front and back).
44 Giant Burner.
45 Giant Burner Cap.
46 Giant Burner Spreader.
47 Giant Burner Collar.
48 Simmering Burner.
49 Front Single Burner.
50 Front Single Burner Cap.
51 Single Burner Spreaders.
52 Back Single Burner (right).
53 Back Single Burner (left).
54 Back Single Burner Caps.
55 Top Mixers.
56 Top Grates (right).
56½ Top Grates (left).
57 Top Gas Pipe Bracket.
58 Top Gas Pipe Bracket Cap.
59 Oven Gas Pipe Bracket.
60 Oven Gas Pipe Bracket Cap.
61 Oven Flue Back.
62 Flue Elbows.
63 Water Heater Flue Pipe.
64 Water Heater Flue Back.
65 Water Heater Flue Elbow.
66 Water Heater Front.
67 Water Heater Back.
68 Water Heater Bottom.
69 Water Heater End Door.
70 Water Heater Right Lining.
71 Water Heater Removable Plate.
72 Water Heater Burner.
73 Water Heater Burner Lighter.
74 Water Heater Coils.
75 Water Heater Gas Pipe Bracket.
76 Water Heater Gas Pipe Bracket Cap.
77 Side Broiler Front.
78 Side Broiler Back.
79 Side Broiler Top.
80 Side Broiler Bottom.
81 Side Broiler Inner Sides (right and left).
82 Side Broiler Removable Plate.
83 Side Broiler Door Frame.
84 Side Broiler Outer Steel Plate.
85 Side Broiler Handle Panel (nickeled).
86 Side Broiler Burner.
87 Side Broiler Burner Spreader.
88 Side Broiler Burner Lighter.
89 Side Broiler Rack.
90 Side Broiler Journal.
91 Lower Broiler Door Journal.
92 Oven Door Journal.
93 Top Burner Gas Pipe (nickeled).
94 Side Broiler Gas Pipe (nickeled).
95 Side Broiler Gas Pipe Cap (nickeled).
96 T (nickeled).
97 L's (nickeled).
98 Short Pipe (nickeled).
99 Oven Burner Perpendicular Pipe (black).
100 Water Heater Perpendicular Pipe (black).
101 L's (black).
102 Water Heater Horizontal Pipe (black).
103 Water Heater Horizontal Pipe Cap (black).
104 Upper Broiler Drip Pan.
105 Upper Broiler Drip Pan Rack.
106 Oven Door Spring.
107 Lower Broiler Door Spring.
108 Side Broiler Door Spring.
109 Oven Burner Horizontal Pipe (black).
110 Side Broiler End.
111 Top Shelf.

KEY TO

Detroit Jewel Gas Range Numbers

A little careful study of the plan we have adopted for numbering Detroit Jewel Gas Ranges will enable the dealer to readily distinguish the style of any given range from its number.

The following table explains in detail our plan of numbering:

First One or Two Figures—Number of Series to which range belongs.

Last Two Figures—Size of Oven Bottom in inches.

P—Plain.	**6**—6 Burner Top.
W—Water Heater.	**C**—Hot Closet.
B—Side Broiler.	**L**—Lever Valves.
V—Vertical Broiler.	**N**—Needle Valves.

Illustration—25-16 L6BW means Detroit Jewel Gas Range, Series 25, with Oven 16 inches square, Lever Valves, 6-Burner Top, Side Broiler, and Water Heater.

DOES OUR ADVERTISING HELP?

Each year we appropriate a generous sum for general publicity. We not only drum into the consumers' minds the facts that Detroit Jewels are honest and economical gas ranges, but we also promote the sale of gas as a fuel, and gas ranges as home necessities.

People have come to know and respect the "Jewel" trade mark, and the thirty nine years' experience in good stove building which it represents. They also appreciate Detroit Jewels because they have been proven good, lasting, economical ranges.

With an economical gas stove the consumer is willing to use more gas than with a merely cheap stove. It isn't the amount used that worries, it's the amount wasted. If properly handled there is no waste with a Detroit Jewel, consequently those who use them feel satisfied and recommend cooking by gas. Would a woman do that who was not getting full returns for the money spent for fuel?

That's why we advertise. That's how it helps the Gas Company and the dealer.

We furnish, free of charge, to Gas Companies and dealers who handle our ranges, an ample supply of attractive printed matter. Our 1903 pamphlet, entitled "Cooking by Gas," is profusely illustrated and replete with telling arguments in favor of Cooking by Gas, and also contains many things the housewife ought to and wants to know. It will be kept. Please note that we furnish these booklets and other advertising matter, in quantities, free of charge, to Gas Companies and dealers who handle Detroit Jewels.

Finally, we have a great variety of electrotypes, suitable for advertising Detroit Jewel Gas Ranges in newspapers, and for use in printing gas bills, stationery, circulars, etc. These we furnish free of charge. Our customers can have, for the asking, any of the gas range electrotypes shown on the preceding pages of this catalogue, or of any of the illustrations shown on following pages. These latter are especially appropriate for newspaper advertising, and unless the advertisement is a very large one, we specially recommend the use of the smaller outline electrotypes of Gas Ranges, which print with better results on the ordinary newspaper paper stock. These permit of the use of more white space around the cut in the advertisement, which causes it to stand out more prominently, and also leaves more space for some good type arguments. Our advertising department would be glad to receive copies of all your advertisements, and freely offers its services in writing gas fuel selling advertisements. If newspapers are sent, kindly mark them "marked copy," and pencil mark your ads.

We would also ask you to criticise our advertising, to the end that mutual criticism and observation may still further raise the standard of Detroit Jewel advertising everywhere. We ask your co-operation, and offer you our assistance.

Detroit Jewel Advertising Electrotypes

ALWAYS ORDER ELECTROTYPES BY NUMBERS

Electro No. 236
(25-16 L,P Single Column)

Electro No. 237
(24-16 L,P Single Column)

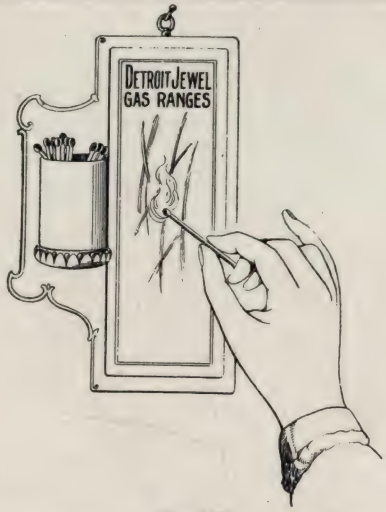
Electro No. 238
(26-16 L,P Single Column)

Electro No. 239
(29-16 L,P Single Column)

Electro No. 240
(30-16 L,P Single Column)

Electro No. 840
(35-16 L,P Single Column)

ALWAYS ORDER ELECTROTYPES BY NUMBERS



No. 872

"Strike a match—that's about all there is to starting a fire with a Gas Range. It's done quickly, cleanly, easily. Compare that with the coal—kerosene—ashes—wood—dirt—smoke way!"

No. 873

(34-16 L.P Single Column)

No. 841

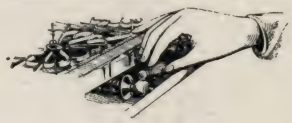
"For Broiling and Roasting meats perfectly and easily there is nothing quite so satisfactory and sure as a Gas Range."

No. 874

"Less soap and scrubbing is what most housekeepers would appreciate. There's nothing about a Gas Range to make a kitchen untidy."

No. 875

"When sickness comes there's nothing like a Gas Range for quick and noiseless work. You can heat water or make tea or broth in a few moments, night or day."



No. 848

"Turn a Valve and your fuel is delivered as used. Takes up no kitchen space, is clean, and you pay only for what you use, after you have used it. It's different with coal!"

No. 857

"The daintiest housewife can find no fault with a Gas Range. It is clean, odorless, and easy to manage—no fuel to litter up the kitchen. Any woman is a better cook for using a Gas Range."

Every Advertiser of DETROIT JEWEL GAS RANGES should have and use cut No. 242, if double column or larger ads. are used, and No. 243 if single column ads. are used

PLEASE ORDER ELECTROS BY NUMBER

DETROIT JEWEL

No. 242 Double Column Size

DETROIT JEWEL

No. 243

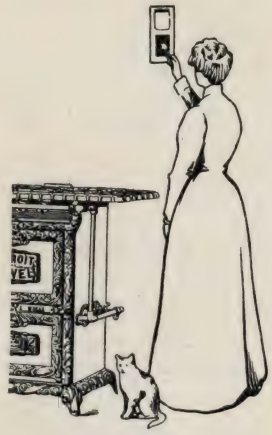
Single Column Size

No. 9

"Cast on every Detroit Jewel Gas Range."

No. 855

"Chopping and carrying wood may be good exercise but Cooking by Gas leaves you more time for pleasanter exercise."



No. 849

"Strike a Match and Turn a Valve, and your fire is lighted."

No. 259

"A gas range in your kitchen will give you more leisure time."

No. 20

"There are moments when old style housework is discouraging. Then is the time to think about a gas range."

No. 843

"The great comfort of Cooking by Gas can not be appreciated until it is tried."

No. 252

"When the cook leaves a gas stove is a blessing."

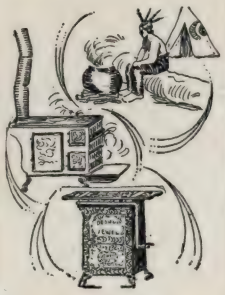
No. 830

No. 256

"A gas range is nothing like a dangerour gasoline stove, but is perfectly safe."

No. 251

"The man gets away from the overheated kitchen. Isn't the woman entitled to a gas stove and kitchen comfort?"



No. 250

"All kinds of cooking"

No. 248

"Begin housekeeping right—buy a gas range."

No. 249

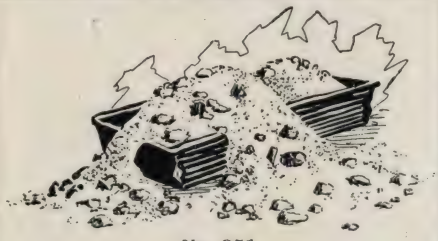
"All kinds of fire."

No. 853

"Some people are satisfied with any kind of cooking. For easy, economical cooking you need a gas range."

No. 852

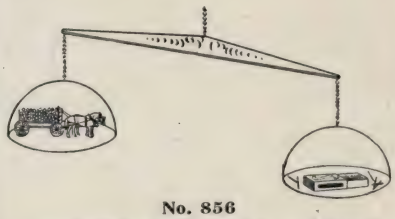
"Not the least of the comforts of cooking by gas is the relief at not having to carry in coal. Cooking by Gas is more like woman's work."



No. 851

"The ash pan tells the story of the waste and dirt of a coal fire. When you cook with gas you pay only for what you use, after you have used it. There is no waste."

PLEASE ORDER ELECTROS BY NUMBER

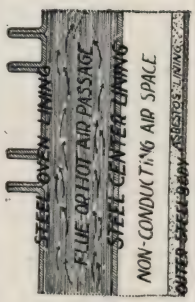


No. 856

"Just weigh the advantage, convenience, and expense of matches as fuel against a load of wood or coal—you'll choose a gas range."

No. 842

"The Modern Housewife knows no kitchen drudgery. A gas range keeps the kitchen cool and clean, makes cooking a pleasure."



No. 254

"Double protected walls of the Detroit Jewel keep all the heat in—makes the stove last a long time."

No. 854

"Grandmother's way is no longer popular, modern times demand a Gas Range—a work saver and a money saver."

TELEGRAPHIC CODE

Business Phrases in Frequent Use:

Ship us by freight at once.....Parched.
Ship us by boat at once.....Parchment.
Add to our order.....Pardon.
Change our order to read.....Pardonable.
If our order has not yet been shipped...Parent.
If our order has been shipped.....Parentage.
Quote us prices by wire on the following Parish.
Ship by freight direct to.....Valentine.
Ship us by Electric Car Line, at once ...Vanity.

Railroads:

Via Chicago & Grand Trunk .....Pack.
Via Detroit, Grand Haven & Milwaukee.Paddle.
Via Pere Marquette.....Pagan.
Via Grand Trunk.....Pagoda.
Via Lake Shore & Michigan Southern...Painful.
Via Michigan Central.....Painter.
Via Atchison, Topeka & Santa Fe.....Palisade.
Via Baltimore & Ohio.....Palliate.
Via Chicago & Alton.....Pallid.
Via Chicago & Eastern Illinois.....Palm.
Via Erie .....Palpable.
Via Chicago & Northwestern.....Paltry.
Via Chicago, Burlington & Quincy.....Pamper.
Via Chicago, Milwaukee & St. Paul.....Pamphlet.
Via Chicago, Rock Island & Pacific.....Pander.
Via Chicago Great Western.....Panel.
Via Illinois Central.....Pang.
Via Monon.....Panic.
Via New York, Chicago & St. Louis.....Panorama.
Via Pittsburg, Cincinnati, Chicago & St. Louis .....Pansy.
Via Pennsylvania Co.....Pantheon.
Via Wabash.....Panther.
Via Wisconsin Central.....Pantry.
Care of Great Northern.....Parachute.
Care of Missouri Pacific.....Paradise.
Care of Northern Pacific.....Paradox.
Care of Southern Pacific.....Paragram.
Care of Union Pacific.....Paragraph.

Lake Lines:

Anchor Line.....Partiality.
Ashley & Dustin's Line.....Partial.
Detroit & Buffalo Navigation Co.....Pastoral.
Detroit & Cleveland Navigation Co.....Participate.
Goodrich Transportation Company .....Particle.
Graham & Morton Transportation Co...Particular.
Lake Michigan & Lake Superior Transportation Company.....Partition.
Union Transit Company.....Partridge.
Northern Steamship Company.....Passable.
Northern Michigan Line.....Party.
Peter O'Connor's Line.....Passage.
Seymour's Line.....Passenger.
White Star Line.....Passport.
Thompson Line.....Pastime.

Cable Code

Our Cable address is.....Barbour-Detroit.
Have goods insured.....Park.
Ship via Allen Line to.....Parlance.
Ship via Anchor Line to .....Parley.
Ship via Compagnie Générale Transatlantique to.....Parliament.
Ship via Cunard Line to.....Parody.
Ship via Inman Line to.....Parole.
Ship via Netherlands American Steam Nav. Co. to.....Parrot.
Ship via North German Lloyd Line to...Parsley.
Ship via Red Star Line to .....Parsnip.
Ship via Union Line to .....Parson.
Ship via White Star Line to.....Partake.

Express Code:

Send us at once by express .....Tabard.
Send us at once by Adams Express.....Tabernacle.
Send us at once by American Express...Table.
Send us at once by National Express....Taboo.
Send us at once by Northern Pacific Express.....Tabular.
Send us at once by Pacific Express.....Tacit.
Send us at once by United States Express.Taciturn.
Send us at once by Wells Fargo Express.Tackle.
Send us at once by Southern Express ...Tackey.

Use of the Code Illustrated.

The use of the Telegraphic Code published in this Catalogue will be understood from the following:

CODE TELEGRAM—Parched pander six compatible, two conduit, one midland.

TRANSLATION—Ship us by freight at once, via Chicago, Rock Island & Pacific Railroad, six No. 25-18 Detroit Jewel Gas Ranges, with six-burner top, side broiler and water heater, lever valves; two No. 4 Water Heaters with iron interior; one No. 4 Radiator, nickeled.

By comparing the number of words used in the Code Telegram with the number used in the translation, it will be noticed that *there is a saving of 38 words.* By the use of the telegraphic code our patrons will not only be able to reduce the cost of telegraphing us to a minimum, but they will also be less likely to make mistakes than when attempting to transmit long directions and descriptions.

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JEWEL
STOVES
AND
RANGES
DETROIT STOVE WORKS
LARGEST STOVE PLANT IN THE WORLD